Times To Remember

At the Dawn of a New Millennium

A Collection of Recipes from the
Community at Fort Richardson, Alaska

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At the Dawn of a New Millennium

A Collection of Recipes by

Ft. Richardson Community

Sponsored by the Officer's Wives Club

P.O. Box 5524

Fort Richardson, AK 99505

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From the Cookbook Committee

We sit at the dawn of the new millennium. As we look forward and back, we have to acknowledge that these truly are times to remember. These are the times of working, volunteering, and shuttling children from place to place. They are the times of parties and shared meals; the times of struggles and joys. In the years to come we will look back on this time and the friendships that we have formed here. It is our hope that in looking through this cookbook in the future, that you do remember your time at Fort Richardson, Alaska.

We would like to give our special thanks to Christina Hoke for the lovely drawings that grace this cookbook and the memories they will inspire. Thanks also to SFC Abrams for his help in gathering information about these landmarks. Our biggest thank you goes out to you, the community. Without your participation, this cookbook would not have been possible.

Though the times and your address may change, it is the hope of the Cookbook Committee that this book is a manifestation of these Times To Remember!

Cookbook Committee
April Colean
Christina Hoke
Aimee Henderson
Jackie Henderson
Gail Lovelace
Francine White

Dear Friends and Members of the Ft. Richardson Community:

Ft. Richardson and the state of Alaska are both unique and beautiful places. There are adventures and sights that can only be found here. From seeing moose wandering through your backyard to combat fishing on Ship Creek, this truly is the place to build once in a lifetime memories - these are without a doubt Times to Remember.

To help you recapture the spirit of Alaska, we have included in this cookbook a compilation of truly unique Alaskan recipes. From Moose Roast to Eskimo Ice Cream, you can take a bit of this great state with you no matter where the future may take you. It is interesting to note that native recipes are often carried from generation to generation through the oral tradition. They are rarely written down, so it is quite extraordinary to have captured some of them on the pages of this book.

It has been my pleasure to serve as the Ft. Richardson OWC president. It is my wish that the recipes shared by our community add to your unique Alaskan experience.

Sincerely,
Aimee Henderson
2000-2001 President

History of Ft. Richardson

Fort Richardson was named for the military pioneer explorer, Brigadier General Wilds P. Richardson, who served three tours of duty in the rugged Alaska territory between 1897 and 1917. Richardson, a native Texan and an 1884 West Point graduate, commanded troops along the Yukon and supervised construction of Fort Egbert, near Eagle, and Fort William H. Seward near Haines. Fort Richardson was built during 1940-41 on the site of what is now Elmendorf Air Force Base, west of the post's current location. Established as the headquarters of the United States Army, Alaska (USARAK) in 1947, the post was moved to its present location about five miles north of Anchorage in 1950.

By 1960, most of the fort's major facilities had been built, including a health and dental clinic, commissary, post exchange and officer and NCO clubs. In 1961, female soldiers were assigned to the post for the first time since World War II. Also that year, the United States Modern Biathlon Training Center was established at the fort. The facility, which trained military and civilian athletes in the Winter Olympic event that combines cross-country skiing and rifle marksmanship, was phased out in 1973.

In 1969 and again in 1971, Fort Richardson was presented the Secretary of Defense Citation of Meritorious Achievement in support of the Natural Resources Conservation Program. Also in 1969, the post received the "Conservation Organization of the Year" award from the Secretary of State of Alaska, who commended the post for outstanding achievements in wildlife conservation education and its active scientific research and management of game. That commitment to wildlife enhancement continues today and many species, including moose, bear, fox and eagles, are permanent or transient residents.

Ft. Richardson Today

In July 1994, Fort Richardson became headquarters for United States Army, Alaska (USARAK). The mission of USARAK is to command and control United States Army forces in Alaska and provide the services, facilities and infrastructure to support power projection and training to rapidly deploy Army forces from Alaska in the conduct of contingency operations within the Pacific theater and elsewhere as directed. The fort is authorized 2,175 soldiers and approximately 3,800 family members reside on post or in the adjacent communities of Anchorage, Eagle River and Palmer. The fort employs about 1,050 Army and DoD civilian employees.

Fort Richardson is also headquarters for the major support element of USARAK, the Arctic Support Brigade, as well as the garrison staff. The primary combat unit at the fort is the 1st Battalion (Airborne), 501st Infantry, which along with smaller supporting engineer, signal, military intelligence and artillery units, form a readily deployable combat task force. Soldiers stationed at the fort learn the skills of arctic survival and master oversnow travel, tundra crossing and glacier and riverine techniques along with their standard military specialties. The command holds extensive field training exercises in Alaska and participates in USARPAC exercises in the Pacific.

The post provides housing, facilities and activities that add up to good military living. There are community services, medical and dental facilities, excellent churches, schools, libraries, a crafts shop, newspaper, a theater, golf and ski courses and cross country trails. Newcomers will find a post exchange, commissary and a large fieldhouse. Flying, camping, hunting, fishing, prospecting, gold panning and rock collecting are popular summer activities. Snowmachining, ice fishing and skiing round out off-duty recreation in winter for the post's residents. The largest military tenant at Fort Richardson is the Alaska National Guard, with facilities at Camp Carroll and Camp Denali. Fort Richardson also hosts several nonmilitary activities, including the Fort Richardson National Cemetery, which belongs to the Department of Veteran's Affairs, and the Fort Richardson Fish Hatchery, run by the State of Alaska.

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Alaskan Fare

The U.S. Army Alaska Flagpole is one of the newest and largest landmarks along the Glenn Highway. The sign at the base of the flagpole reads "Privileged to Serve"--and that's just the message Alaska soldiers and their families want to send to the surrounding communities. Dedicated to the "continued mutual support between Anchorage and U.S. Army Alaska," the large flag on the 80-foot pole first flew on June 14, 1999 - Flag Day, to be exact. Since then, it's been a beacon of freedom for all who drive along the well-traveled highway.

35439-jb-1p

Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.

- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Next time you're making pie, pull out the required crusts.

- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.

- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.

- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.

- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels.

- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush.

- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go.

- When cutting up dried fruit, it sometimes sticks to the blade of the knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.

- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.

- When cutting butter into flour for pastry dough, the process is made easier if you cut the butter into small pieces before adding it to the flour.

Alaskan Fare

Creamy Crab Soup

1 lb. crabmeat
¼ tsp. pepper
¼ c. or ½ stick butter
5 c. milk
⅓ c. flour
Salt to taste
1 c. chicken broth
A little onion & celery, chopped fine

Melt butter in pan. Sauté onion and celery a while. Blend in flour until smooth. Slowly stir in chicken broth. Simmer 2 minutes. Add milk real slowly. Stir constantly until a little thick. (Do not let boil.) Add crabmeat and salt. Let stand overnight.

Lisa Rodriguez

Baked Clam Dip

2 cans minced clams
2 T. lemon juice
Dash dried minced onions, oregano, parsley, pepper and Tabasco
1 stick butter
¾ to 1 c. dry bread crumbs

Simmer clams with their juice and lemon juice for 10 minutes. Add butter and all other ingredients except bread crumbs. Simmer a few minutes. Add the crumbs until the mixture reaches oatmeal consistency. Place in a baking dish. Sprinkle with Parmesan cheese and paprika. Add a slice of cheddar cheese on top. Bake at 350° for ½ hour. Can be frozen (unbaked) and also can be easily doubled. Serve with plain crackers or toasted baguettes.

Lisa Rodriguez

SHERRY NELSON'S SALMON DIP

1 can salmon, cooked, drained and minced (save salmon juice from can)
1 (8-oz.) pkg. cream cheese
½-1 tsp. garlic powder

Mix cream cheese until soft. Add salmon. Pour salmon juice into mixture until creamy. Add garlic powder, salt and pepper to taste.

Note: You can also use clams instead of salmon for Clam Dip. Just follow the Salmon Dip recipe and substitute cooked and minced clams.

Aimee Henderson

CROCKPOT MOOSE ROAST

About 5-lb. moose roast
1 env. Lipton onion soup mix
1 can cream of mushroom soup

Put roast in crockpot, sprinkle with dry soup mix and pour mushroom soup over all. Do not add any water!! Cook on low for 12 hours or on high for 4-6 hours, depending on size. The roast will make its own gravy.

Leslie Henry

MOOSE STEAK

1½ lbs. boneless moose steak (about 1 inch thick)
1 tsp. salt
2 T. oil
1 onion, sliced
¼ c. cornstarch
1 T. ground mustard
1 tsp. pepper
1 can diced tomatoes
1 carrot, diced

Cut steaks into serving pieces. Combine cornstarch, mustard, salt and pepper; rub half over steak. Pound with meat mallet to tenderize. Rub with remaining mixture and pound on both sides. Brown steak in hot oil. Transfer to baking dish; top with tomatoes, onion and carrot. Cover and bake at 350° for 1¼ to 1½ hours or until meat is tender. Serve over pasta or rice.

Lynne Donchez

35439-00

BAKED HALIBUT WITH CHEESE TOPPING

Halibut steaks
Shredded cheddar cheese
Miracle Whip
Dill weed
Lemon juice

Lightly drizzle halibut steaks with lemon juice and lightly sprinkle with dill. Bake in the oven until the fish flakes with a fork. Mix cheddar cheese with Miracle Whip until cheese is lightly coated. Cover cooked fish with the cheese mixture and return to the oven until the top is nice and gooey. Serve and enjoy!

Jackie Henderson

CURRY HALIBUT

1 c. mayonnaise
1 can cheddar cheese soup
1 can cream of mushroom soup
1 T. curry powder
Fresh broccoli (about 10 oz.)
2 lbs. uncooked halibut, cut in 1-inch cubes

Grease a 13 x 9-inch baking dish. Place a layer of halibut cubes in pan, then a layer of broccoli. Mix soups, mayonnaise and curry together. Pour over broccoli. Bake at 350° for 35-40 minutes. For best results, precook broccoli. You can also use frozen broccoli, but cook it first. Serve warm over rice or noodles.

Leslie Henry

FINNAN HALLIE

(Smoked Halibut Macaroni And Cheese)

½ lb. smoked halibut, flaked
2 c. half-and-half
6 T. flour
1 tsp. dry mustard
¼ c. butter, melted
10 oz. Kraft New York sharp cheese, grated
1 (9-oz.) bag shell macaroni, cooked and drained

Mix flaked, smoked halibut into half-and-half. Warm the mixture in the microwave. Separate the halibut from the warmed half-and-half. Set both aside. Make a thick white sauce in microwave by stirring flour and mustard into melted butter. Add the warm half-and-half. Stir. Cook to boiling in microwave. Add grated cheese; stir and set aside. Combine cooked and drained macaroni, halibut and cheese sauce in bowl. Grease bottom of 9 x 13-inch pan. Spread mixture in casserole pan and top with Italian bread crumbs. Refrigerate and warm in 350° oven for 20 minutes, when ready to serve.

Note: This is adapted from the old New England Finnen Haddie made with haddock. In Alaska, of course, we use halibut. Enjoy.

Penny Williams

HALIBUT PARMESAN

Halibut, sliced into ½-inch strips
Bread crumbs
Parmesan cheese
Olive oil

Rinse and pat halibut dry. Dip fish in olive oil. Shake off excess oil. Dip fish into Parmesan cheese and then roll into bread crumbs. Place on a baking sheet and bake in a 450° oven for 10 minutes or until fish is done.

Maggie Jennings

35439-00

HALIBUT STEAKS

Halibut fillets, ½ inch thick
Garlic powder, to taste
Onion powder, to taste
Vegetable or canola oil
Cracker crumbs
Finely shredded cheese (cheddar or cheddar-jack)

Sprinkle fillets with garlic and onion powder. Dip in oil and then roll in cracker crumbs and finely shredded cheese. Bake at 350° for 15 to 20 minutes, until browned.

Leslie Henry

NORTHWEST STYLE HALIBUT

2 lbs. halibut
¼ c. flour
1 tsp. salt
¼ tsp. coarse ground pepper
⅛ tsp. nutmeg
4 T. butter, melted
1½ c. milk
⅓ c. grated Parmesan cheese
½ tsp. Worcestershire sauce
1 (10-oz.) pkg. frozen chopped spinach, cooked and drained
Paprika

Preheat oven to 350°. Remove skin and bones from fish. Cut into serving pieces. Blend flour, salt, pepper, nutmeg and butter together in small pan. Gradually stir in milk and bring to boil (keep stirring). Add cheese and Worcestershire sauce. Combine spinach with ½ the sauce and spread in the bottom of a well greased, shallow baking dish. Arrange fish over the top of the spinach. Pour remaining sauce over fish. Sprinkle with paprika and bake for 15 to 20 minutes or until fish flakes easily when tested with fork. Makes 6-8 servings.

Jennifer Wisel

POOR MAN'S LOBSTER

1 to 1½ lbs. halibut, cut in bite-size pieces
¼ c. salt
⅓ c. sugar
1 stick butter or margarine, melted
2 qt. water

Place 2 quarts water in large pot. Add salt and sugar; bring to a boil. Add halibut and boil 5-10 minutes or until fish flakes. Melt butter. **To Serve:** Dip fish in butter and enjoy!

Deanna Jackson

BAKED SALMON

Salmon fillets, ½ inch thick
Garlic powder, to taste
Onion powder, to taste
Melted margarine
Bread crumbs seasoned with salt, pepper and parsley flakes (or canned seasoned bread crumbs)

Sprinkle fillets with garlic and onion powder, then dip in melted margarine. Coat with bread crumbs. Bake on an ungreased cookie sheet for 15-20 minutes at 350°. Don't overbake.

Leslie Henry

DIANA MANN'S SALMON PATTIES

1 can red salmon
4 T. flour (more or less to make patty hold together)
¼ c. celery, minced
¼ c. onion, minced
1 egg, beaten
⅛ c. sour cream
¼ c. chopped chile pepper
Dash each of salt and pepper

Mix all ingredients together and place in refrigerator for 15-20 minutes. Make into 3-or 4-inch patties. Add oil to skillet on medium heat. Fry each patty 10-15 minutes on each side, until golden brown.

Aimee Henderson

EASY SALMON CASSEROLE

8 oz. cooked salmon
2 c. milk
1 can cream of mushroom soup
1 pkg. au gratin potatoes
1 (10-oz.) pkg. frozen green peas
½ c. Ritz crackers, crushed
1 T. melted margarine

Mix milk and soup in a 3-quart saucepan and heat to boiling, stirring constantly. Stir in sauce mix, potatoes, peas and salmon. Pour into greased casserole dish. Mix cracker crumbs and butter. Sprinkle over the casserole. Bake at 375° for about 45 minutes, until potatoes are tender.

Leslie Henry

35439-00

MARINADE FOR SALMON ON THE GRILL

⅓ c. orange juice
⅓ c. soy sauce
¼ c. honey
2 green onions, chopped
1 tsp. ginger
1 tsp. garlic powder
1½ lbs. salmon, ¾ inch thick

In a bowl, combine first 6 ingredients. Mix well and set aside ⅓ cup for basting; cover and refrigerate. Pour remaining marinade into a shallow glass casserole dish (Pyrex 12 x 8 inches). Add salmon; turn to coat. Cover and refrigerate 30 minutes, turning 1-2 times. Drain and discard marinade. Spray grill with Pam. Place salmon, skin side down; grill over medium-hot coals for 5 minutes. Baste with marinade. Continue to grill 10-15 minutes longer or until fish flakes, basting frequently.

Deanna Jackson

ONION BAKED SALMON

Salmon steaks
Butter
Sliced onion

Rinse salmon steak and place skin down on a piece of foil. Cover with thinly sliced pats of butter. Place sliced onion on top of fish. Wrap securely in the foil. Repeat process for each steak. Place in oven or on the grill and cook until fish flakes in the middle. Cooking times will vary, depending on the number and thickness of steaks and the thickness of the onion.

Jackie Henderson

SALMON PATTIES

3 or 4 cans boneless salmon
½ c. Progresso plain bread crumbs
1 egg
½ c. minced onions

Combine drained salmon, egg, bread crumbs and minced onions in a bowl. Add enough bread crumbs to make patties. Fry in oil. Serve with navy beans and corn bread.

Kerri Clapper

SALMON QUICHE

1 (9-inch) unbaked pie shell
1 c. cooked salmon
¾ c. Miracle Whip
3 eggs
¾ c. milk
2½ c. grated cheddar cheese
1½ T. cornstarch
⅓ c. finely chopped onion
¼ c. lemon juice
1 tsp. salt
Dash pepper and nutmeg

Pick out all bones from salmon. Mix Miracle Whip, milk, eggs and cornstarch until smooth. Blend in salmon, cheese, onion, lemon juice and spices. Pour into pastry shell. Bake at 350° for 40-45 minutes, until knife comes out clean.

Leslie Henry

SMOKED SALMON QUICHE

8 oz. Swiss, Gruyere or mozzarella cheese
3 eggs
2 c. half-and-half
8 oz. crumbled smoked salmon
1 (9-inch) single pie crust

Preheat oven to 450°. Bake 9-inch single pie crust at 450° for 5 minutes. Chop cheese and place in cooked pie crust. Mix eggs, half-and-half and crumbled smoked salmon in blender. Pour mixture into pie shell. Bake for 10 minutes at 450°. Reduce heat to 325° and bake 20 minutes or until firm. Insert knife; if it comes out clean, it's done. Serve immediately or rewarm in microwave.

Penny Williams

35439-00

ALSACIAN RHUBARB PIE

Crust:

1 c. flour
½ c. margarine or butter, softened at room temp.
¼ c. sugar
1 egg
Pinch salt

Blend all ingredients with a pastry blender or with your hands, working between your fingers until well blended. Roll out on floured board and put in pie dish. Peel rhubarb; cut into small pieces and chop in food processor, but don't let it get mushy. You will need about 2 cups. Pour fruit into crust.

Custard:

½ c. half & half
½ c. sugar
2 eggs, beaten
1 T. cointreau or Grand Marnier

Mix custard ingredients together until well blended and pour over rhubarb. Bake at 400° for 30-40 minutes. Cool completely. Whip 1 cup of cream and spread over entire pie before serving. You could use Cool Whip or another cream topping.

Francine White

RHUBARB CRUNCH

4 c. rhubarb
¾ c. sugar
2 T. cornstarch
1 c. water
½ tsp. vanilla

Topping:

1 c. flour
¾ c. quick oats
1 c. brown sugar
1 tsp. cinnamon
½ c. butter, melted

Grease pan; put in rhubarb. Combine sugar, cornstarch and water; cook until thick and clear. Add vanilla. Pour over rhubarb. **Topping:** Combine ingredients and sprinkle over rhubarb. Bake at 350° for 30-45 minutes. Done when fork pierces rhubarb.

Barbra Lehman

RHUBARB DESSERT

4 c. rhubarb, diced (use fairly fine pieces)
1 c. sugar
3 oz. strawberry Jello mix
Jiffy yellow or white cake mix
1 c. water
1 stick margarine, melted

Place ingredients in a 9 x 13-inch pan in the order listed. (Sprinkle or spread the ingredients evenly throughout the pan.) Bake at 350° for 1 hour.

Francine White

SOUR CREAM RHUBARB PIE

1 c. sour cream
3 T. tapioca
2 c. sugar
1 egg, beaten
3 c. rhubarb, chopped
Unbaked pie shell

Combine sour cream, tapioca, sugar and egg. Mix well. Put chopped rhubarb in the pie shell and pour cream mixture over rhubarb. Bake for 15 minutes at 425°, then for 30-35 minutes at 350°.

Barbra Lehman

ALASKAN BREAK-UP COOKIES

½ c. sugar
½ c. light brown sugar
⅓ c. shortening
⅓ c. softened margarine
1 tsp. vanilla
1 egg
1½ c. flour
½ c. walnuts
½ tsp. salt
½ tsp. baking soda
4 oz. semi-sweet chocolate chips
4 oz. peanut butter chips

Mix sugars, margarine, shortening, vanilla and egg in medium bowl. Mix well. Gradually add remaining ingredients to mixture. Drop by rounded teaspoons 2 inches apart on an ungreased cookie sheet. Bake until golden brown at 375° for 8-10 minutes. Makes approximately 3 dozen.

Sherrell Pippen

35439-00

ASSALIAQ OR SHERRY NELSON'S FRIED BREAD

(Traditional Alaskan Native American Treat)

6-8 c. flour
3-6 T. sugar
2-3 c. warm water
1 pkg. yeast
1 egg
1 T. oil
Raisins (opt.)

Mix warm water and sugar until dissolved, add yeast and let dissolve. Add flour, egg and oil. Mix until doughy consistency. Add oil (enough to cover top of dough) to smooth over top of dough, so dough doesn't dry out while rising. Let rise until three times its original size. Knead dough for 5 minutes. Let rise again for 1 hour. The bread is ready for deep-frying. Cut into small pieces, about the size of golf balls. Pull these pieces into circles and put hole in middle of circle with finger. Fry until golden brown on both sides.

Aimee Henderson

DEDE'S BAKED ALASKA

Custard Sauce:

10 lg. egg yolks
5 T. sugar
3⅓ c. milk
½ tsp. vanilla

Baked Alaska:

3 c. firmly packed dark brown sugar
2½ c. flour
1 c. unsweetened cocoa powder
1 T. baking soda
1½ c. water
2½ T. instant espresso powder or instant coffee powder
1½ c. buttermilk
1 c. vegetable oil
4 lg. eggs
3 pt. coffee ice cream
12 lg. egg whites
3 c. sugar

Sauce: Whisk yolks and sugar in large bowl to blend. Bring milk just to simmer in heavy medium saucepan. Gradually whisk hot milk into egg mixture. Return mixture to same saucepan and stir over medium-low heat until sauce thickens and coats the back of a wooden spoon, about 7 minutes. **Do not boil.** Pour into bowl. Stir in vanilla. Cool, stirring occasionally. Cover and refrigerate until cold. Sauce can be prepared one day ahead. **Baked Alaska:** Preheat oven to 350°. Butter and flour 10½ x 15½ x 1-inch jelly-roll pan. Sift first five ingredients into large bowl. Repeat sifting. Combine water and espresso powder in large bowl; stir to dissolve. Add buttermilk, oil and eggs; whisk to combine. Add to dry ingredients and whisk until blended. Pour batter into prepared pan. Bake until tester comes out clean, about 30 minutes. Transfer to rack and cool completely. Cake can be prepared 1 day ahead. Cover and refrigerate. Using a 4-inch diameter tart pan bottom as a guide, cut out 1 cake round. Slide metal spatula under cake round and transfer to baking sheet. Place large rounded scoop of ice cream on top of each cake round. Freeze, uncovered, up to 8 hours. Using electric mixer, beat egg whites in large bowl until soft peaks form. Gradually add 3 cups sugar and beat until stiff and glossy. Spoon meringue into pastry bag fitted with medium star tip. Pipe meringue in star shapes atop ice cream. Cover ice cream completely but leaving cake exposed. Freeze until ready to bake. Can be prepared 1 day ahead. Preheat oven to 500°. Bake desserts until meringue is light brown, about 2 minutes. Spoon sauce onto dessert plates and place Baked Alaska on top.

Gail Lovelace

35439-00

JHERRY NELSON'S AKUTAQ

(Eskimo Ice Cream)

1½ c. Crisco
1½-1 c. sugar
4 c. any berry

Mix Crisco and sugar together until creamy. Add the berries of your choice.

Note: You may want to use less Crisco, it truly depends upon your taste!

Aimee Henderson

Recipe Favorites

35439-00

Beverages & Appetizers

The Army Wife Seal was created by Army wife Ida True Terry in 1976. Key components include: the eagle, who represents the Army wife proudly protecting her nest and nation's flag; the cradle, representing children; the sheaf of wheat, representing stability; the grapes, representing social life; the open book, representing individuality and personal growth; the double circle, representing the eternity and love of a wedding band; and the lyre, symbol of harmony, surrounding those four phases of her life that she holds dear. Over time, the image of the Army spouse has changed; however, the love, devotion, sacrifice, and patriotism of the Army spouse remains constant.

35439-jb-2a

Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.

- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!

- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.

- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.

- Always chill juices or sodas before adding to beverage recipes.

- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.

- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.

- One lemon yields about ¼ cup juice; one orange yields about ⅓ cup juice. This is helpful in making fresh orange juice or lemonade!

- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.

- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.

- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.

- Cheeses should be served at room temperature, approximately 70°.

Beverages & Appetizers

CITRUS PUNCH

1 (6-oz.) can orange juice
1 (6-oz.) can lemonade
1 (6-oz.) can limeade
46-oz. can pineapple juice
1 qt. ginger ale
⅔ qt. club soda
3½ cans water
Ice ring

Prepare ice ring ahead (add lemon, lime and/or orange slices for presentation). Mix all ingredients and enjoy!

Cookbook Committee

CRANBERRY SPARKLE

¼ c. lemon juice
1½ c. orange juice
1½ qt. cranberry cocktail juice
1 qt. ginger ale

Mix all ingredients. Use with lime or pineapple sherbet or decorate with citrus slices.

Cookbook Committee

FRUIT ICE

2 (6-oz.) cans frozen orange juice
1 (20-oz.) can crushed pineapple
4 T. lemon juice
1 c. sugar
7 oz. 7-Up
3 mashed bananas

Blend and then freeze. Great at breakfast instead of juice. Makes 17 (4-ounce) cups.

Julie Dail

JELLO PUNCH

2 (3-oz.) pkgs. strawberry Jello
2 c. boiling water
6 c. cold water
1 (6-oz.) can frozen orange juice, thawed
1 (6-oz.) can frozen lemonade, thawed
1 (46-oz.) can unsweetened pineapple juice
Ginger ale, to taste

Mix Jello with boiling water and stir until dissolved. Add cold water and fruit juices. Pour over ice or chill. Add ginger ale.

Beth Webber

NON-ALCOHOLIC HOLIDAY PUNCH

1 gal. cranberry juice
1 (46-oz.) can pineapple juice
6 c. orange juice
1 c. lemon juice
3 T. almond extract
½ gal. ginger ale
1 ice ring

Prepare ice ring ahead. Mix all ingredients. Add ginger ale last, just before serving.

Gail Lovelace

ORANGE JUICY

1 (6-oz.) can frozen orange juice concentrate, thawed
1 c. water
1 c. 2% milk
¼ c. sugar
1 tsp. vanilla
Ice cubes

Blend all ingredients except ice in blender. Add enough ice cubes to fill blender. Blend until smooth. Serve immediately.

Note: Can use lemonade or other flavors of juice concentrate.

Aletha Tecklenburg

35439-00

PARTY PUNCH

½ gal. sherbet or ice cream
3 qt. ginger ale

A few minutes before serving, place sherbet or ice cream in punch bowl. Slowly pour liquid over sherbet. As sherbet melts, it becomes frothy and good. Yields 20 servings.

Note: If using strawberry ice cream, add 10 ounces frozen strawberries before adding ginger ale.

Aletha Tecklenburg

PARTY PUNCH

3 lg. cans frozen lemonade
1-2 pkg. strawberries (can use frozen cherries)
1 L. 7-Up
Strawberry sherbet (if desired)

Mix lemonade and strawberries in punch bowl, then add 7-Up. You may add scoops of strawberry sherbet if desired. You may also use pink lemonade, especially for baby shower or spring event to give color to your table.

Carrie Eggleston

PERCOLATOR PUNCH

½ c. brown sugar
½ tsp. whole cloves
4 cinnamon sticks, broken
2 qt. apple juice
1½ qt. cranberry juice

Put brown sugar, whole cloves and cinnamon sticks in percolator basket. Put juices in percolator. Perk and serve. Makes 30 cups.

Karen Perrenot

PINEAPPLE-LIME COOLER

1 env. lemon-lime Kool-Aid
¾ c. sugar
4 c. cold water
½ c. lime juice, chilled
2¼ c. unsweetened pineapple juice, chilled
1 lime, thinly sliced

Combine all ingredients and chill. Use part of mixture to make an ice ring. Garnish with lime slices. Serve while chilled. Yields 10 servings.

Aletha Tecklenburg

SLUSH PUNCH

6 bananas
1 (12-oz.) can frozen orange juice
1 (6-oz.) can frozen lemonade
1 (46-oz.) can pineapple juice
3 c. water
2 c. sugar
4 qt. ginger ale, chilled

Mash bananas in blender with small amount of orange juice. Combine with remaining orange juice, lemonade, pineapple juice, water and sugar. Mix well and pour into containers that fit into a punch bowl. Freeze until firm. Two hours before serving, place frozen mix in punch bowl and add ginger ale.

Beth Webber

STRAWBERRY-ORANGE PUNCH

3 pkgs. strawberry Kool-Aid
1 (12-oz.) can frozen orange juice
1½ c. sugar
3 qt. water

Add water to the other ingredients and stir well. Chill before serving. Yields 8 to 10 servings.

Aletha Tecklenburg

HOLIDAY CHAMPAGNE PUNCH

1 bottle Cold Duck, chilled
1 bottle pink champagne, chilled
4 c. cranberry juice, chilled
1 (33-oz.) bottle ginger ale, chilled
1 ice ring

Prepare ice ring day before. Combine all ingredients in punch bowl. Makes 24 servings.

Gail Lovelace

EGGNOG

6 eggs
¼ c. sugar
¼ tsp. salt
1 qt. whole milk (without added Vitamin A)
1 tsp. pure vanilla extract
1 c. whipping cream (opt.)
Grated nutmeg

Beat eggs, sugar and salt in a large saucepan. Stir in milk. Cook, while stirring, over low heat, until mixture thickens and just coats a metal spoon. (Don't boil, you are just pasteurizing the eggs, and yes, it seems to take a while.) Remove from heat. Stir in vanilla. Cool quickly by setting pan in sink full of cold water or ice and stir for a few minutes. Refrigerate, covered, until cool, several hours or overnight. Pour into pitcher or punch bowl. If desired, whip cream until stiff. Fold cream into mixture. Either method, top with grated nutmeg and serve.

Deb Mulcahy

IMITATION EGGNOG

1 lg. pkg. sugar free instant vanilla pudding
⅓ c. sugar or substitute
1 tsp. vanilla
¼ tsp. nutmeg
½ gal. milk

Pour all ingredients into a gallon milk jug and shake. Refrigerate.

Barbara Smith
Matthew, Brent, Ryan and Amber
Webber's Grandmommie

HOMEMADE KAHLUA

4 c. water
4 c. sugar

Add together, simmer 1 hour and let cool. Dissolve:

11 T. instant coffee in 2 T. water

Add:

3 c. vodka
2 c. brandy
2 T. vanilla extract

Let age 2 weeks in refrigerator. Makes ½ gallon.

Christina Hoke

HOT MULLED CIDER

½ c. brown sugar
1 tsp. whole cloves
1 tsp. whole allspice
¼ tsp. salt
Dash nutmeg
3 sticks cinnamon
2 qt. apple cider
Orange wedges studded with cloves

Combine all ingredients in large saucepan except for orange wedges. Slowly simmer for 20 minutes. Strain to remove spices (cider gets too strong and bitter if they are left in). Add orange wedges to pitcher when serving. Serve warm. Great at the holidays.

Aimee Henderson

CAPPUCCINO MIX

2 c. powdered milk
½ c. instant coffee
½ c. confectioners' sugar
⅓ c. dry creamer
½ tsp. cinnamon
½ tsp. ground cloves
½ tsp. allspice
½ tsp. nutmeg

Combine all ingredients. Store in jar. Serve with boiling water to desired strength.

Cookbook Committee

35439-00

HOT CHOCOLATE MIX

3 c. confectioners' sugar
3 c. non-fat dry milk
1 c. non-dairy powdered creamer
1 c. cocoa powder
2 c. mini marshmallows

Mix all ingredients in large bowl. Store in large airtight container. Use ¼ cup mix to 1 cup hot water.

Cookbook Committee

INSTANT SPICED TEA MIX

2 c. Tang
1 c. instant tea
1 c. sugar
1 pkg. instant lemonade (enough for 2 qt.)
1 tsp. cinnamon
½ tsp. ground cloves

Combine all ingredients. Add 1 to 2 tablespoons of mix to 1 cup hot water. Makes 25-30 servings.

Cookbook Committee

MOCHA MIX

4 oz. instant coffee (decaffeinated or reg.)
6 oz. Coffee-Mate
1 lb. Nestle Quik
1 lb. confectioners' sugar
5 c. powdered milk

Mix all ingredients in airtight container. Fix by the cup or pot. Serve with boiling water to desired strength.

Cookbook Committee

HOMEMADE SALSA

2 large cans tomatoes
1 med. onion, chopped
1 lg. clove garlic
½ tsp. cumin
¼ tsp. oregano
3 whole jalapeño peppers
1 T. lemon juice
1½ T. cilantro
Salt and pepper

Combine all ingredients in blender. Chop until desired consistency is reached.

Francine White

SALSA

5-6 ripe tomatoes
½ c. chopped green onion or white onion
½ tsp. chopped jalapeño peppers
½ T. chopped fresh cilantro
2 T. white vinegar
1 T. chili powder

Blend all together and serve.

Kerri Clapper

JALAPENO SALSA

3 fresh tomatoes
1 sm. can tomato sauce
½ sm. can tomato paste
3 sm. cilantro leaves
⅓ c. jalapeños

Dice tomatoes, jalapeños and cilantro. Mix well together with the tomato sauce and tomato paste. Serve on tacos or as a dip for corn tortilla chips.

Aletha Tecklenburg

ARTICHOKE DIP

1 c. grated Parmesan cheese
½ c. mayonnaise
½ c. sour cream
2 jars marinated artichoke hearts, drained and chopped up
1 clove garlic, crushed (opt.)

Spread into shallow dish and bake at 350° until bubbly. Serve with Club crackers.

Note: Doubled recipe fits perfectly in Deep Dish Baker.

Note: Always a hit at parties!

Josette Harrison

35439-00

ARTICHOKE HOT SPREAD

8-oz. pkg. cream cheese
1½ c. mayonnaise
1 c. grated Parmesan cheese
1 can (5-7 hearts) marinated artichoke hearts

Mix cream cheese, mayonnaise and Parmesan one minute with electric mixer. Drain and coarsely chop artichoke hearts. Fold artichoke hearts into cheese mixture; spread in greased pie plate. Bake at 350° for 25 minutes or until bubbly. Serve with Triscuits crackers.

Note: One of Cathy's favorite appetizers.

CPT John Richards

CHILI AND CHEESE DIP

15-oz. can Hormel chili without beans
8-oz. pkg. cream cheese

Mix chili and cream cheese in a microwavable bowl. Microwave on high, stirring occasionally, until hot throughout. Serve with tortilla chips.

Aletha Tecklenburg

FRUIT DIP

1 (8-oz.) pkg. cream cheese
1 (7-oz.) jar marshmallow creme
Orange or lemon juice (if desired)

Soften cream cheese; add marshmallow creme. Add 1 teaspoon of orange or lemon juice to flavor if desired. Serve with chunks of cantaloupe, honeydew melon, pineapple, apple, banana, grapes, strawberries, etc.

Beth Webber

MARCIA'S DIP

1 sm. jar strawberry preserves
1 pt. sour cream
Jalapeño pepper, cut into sm. pieces

Mix ingredients together, adding jalapeño to desired taste or hotness. Serve with your favorite chips; it goes particularly well with Cheetos.

Note: It sounds like an odd combination, but it really does taste great!! Kids and husbands really love it!

Francine White

KIM SOWER'S MEXICAN BEAN DIP

1 can refried beans
½ pt. sour cream
½ pkt. taco seasoning
Sm. onion, diced
Med. tomato, diced
½ pkg. shredded cheese (Mexican mix)
½ c. picante sauce
Sm. can sliced olives

Spread even layer of refried beans in bottom of casserole dish. Top with sour cream mixed with taco seasoning. Put layer of onion and tomato on sour cream layer. Place cheese next, followed by picante sauce and lastly place olives on top. Refrigerate.

Aimee Henderson

MEXICAN DIP

1 lb. ground beef
1 lb. sausage
1 (16-oz.) jar picante sauce
1 can cream of mushroom soup
8 oz. Velveeta cheese
1 onion, diced (opt.)

Brown ground beef and sausage together. Drain grease. Pour everything in crockpot and let simmer on high for one hour. Keep warm on low heat.

Julie Gulley

35439-00

PIZZA DIP

1 (8-oz.) pkg. cream cheese

Spread on pizza pan. Cover with chili sauce. Top with your pizza favorites:

Chopped green peppers
Chopped black olives
Grated cheddar or mozzarella cheese
Chopped mushrooms

Serve with corn chips!

Barbra Lehman

ROUND BREAD & DIP

1 round bread
2 c. sharp cheddar cheese
8-oz. pkg. softened cream cheese
1½ c. sour cream
1 c. diced, cooked ham
½ c. green onions
2 T. Worcestershire sauce

Slice off the top of the bread and reserve. Hollow out inside of bread, leaving ½-inch shell; reserve inside bread. Combine cheese, cream cheese and sour cream. Stir in ham, onions and Worcestershire sauce. Spoon the filling into bread. Place top on bread. Wrap tightly in foil and bake at 350° on a cookie sheet for one hour and 10 minutes. Once cool enough, garnish around the bread with the reserved inside bread pieces.

Susie Laney

SEVEN-LAYER DIP

1 pkg. taco seasoning
1 c. mayonnaise
1 c. sour cream
1 can refried beans
6 oz. shredded Cheddar cheese
2 tomatoes, chopped
1 onion, chopped
1 (4-oz.) can sliced black olives, drained
Spicy Avocado Dip (see recipe below)

Spicy Avocado Dip:

2 ripe avocados, peeled & mashed
½ tsp. finely chopped onion
¼ c. picante sauce
2 T. lemon juice
⅛ tsp. chopped garlic

Mix together in advance the taco seasoning, mayonnaise and sour cream. In a 9 x 13-inch glass pan, layer as follows: refried beans, Spicy Avocado Dip, sour cream mixture, shredded Cheddar cheese, chopped tomatoes, chopped onion and black olives. Place in refrigerator and chill for about an hour. Serve with corn chips. You can also add a layer of chopped green chiles.

Shawna Hilferty

SPICY SHRIMP DIP

1 can tiny shrimp
8 oz. cream cheese
1 clove garlic, minced
½ to 1 c. mayonnaise, according to taste
Tabasco to taste

Place all ingredients in a bowl. Using a hand mixer, blend well. Serve with crackers, chips or fresh veggies.

Lisa Rodriguez

CHEESE BALL

1 (8-oz.) pkg. cheddar cheese, shredded (may be mild sharp cheese)
2 (8-oz.) pkgs. cream cheese
¼ c. chopped green peppers
¼ c. chopped sweet onion
1 T. chopped pimento
½ tsp. garlic powder
Chopped pecans

Mix all ingredients except pecans together in large bowl and form ball. Roll ball in chopped pecans.

Carrie Eggleston

35439-00

CHEESE CHIPS

¼ lb. margarine
1 lb. cheddar cheese
½ tsp. salt
¼ tsp. paprika
2 c. flour
1½ c. finely chopped nuts

Cream margarine and cheese together. Add paprika, flour and salt (omit salt if using self-rising flour). Make dough by mixing thoroughly. Add nuts. Shape into 1-inch roll and wrap in waxed paper or foil. Chill several hours. Slice thin and bake at 350° for 12 minutes.

Aletha Tecklenburg

CHEESE SOUFFLÉ

1 c. finely grated cheddar cheese
1 T. dried, minced onion
½ c. mayonnaise
½ tsp. dry mustard
2-3 dashes Worcestershire sauce
1-2 dashes garlic powder
Dash salt
1 tsp. fresh chopped parsley
1 egg white
Crackers

Combine cheese, onion, mayonnaise, mustard, Worcestershire sauce, garlic, salt and parsley; set aside. Beat egg white until stiff. Fold into mixture and bake at 350° for 20-25 minutes. Serve with crackers. (Can be fixed ahead and refrigerated, but add egg white just before baking.) Bake in small glass or pottery dish. Serves 4-5; best to double recipe and enjoy leftovers.

Gail Lovelace

MAMA'S CHEESE SAUSAGE BALLS

1 lb. sausage (Italian hot if preferred)
1 lb. shredded cheddar cheese
3 c. Bisquick
¾ c. water

Brown the sausage and drain off the grease. Allow sausage to cool. Now mix remaining ingredients with the sausage. Roll into one-inch balls. Bake on a cookie sheet at 400° for 12-15 minutes. These are an absolute **must** for any woman who "has a life". Freeze these after to bake and then take them out and heat in the oven or microwave, as you need them. Put baskets of them around your house when you entertain. They are delightful!

Jackie Henderson

SAUSAGE-CHEESE BALLS

1 lb. Nees' sausage
3 c. Bisquick baking mix
16-oz. bag shredded cheddar cheese
½ c. Parmesan cheese
½ tsp. parsley flakes

Mix all ingredients together and shape into bite-size balls. Place on cookie sheet. Bake for 20-25 minutes at 350°. Serve warm. Makes 8 dozen.

Kerri Clapper

CRABBIES

6 English muffins
1 jar Old English cheese spread
½ c. butter
½ tsp. garlic salt
½ tsp. pepper
1 T. minced onion
Paprika
1 can crabmeat, drained

Split English muffins. Melt cheese spread and butter in saucepan. Add garlic salt, pepper and minced onion. Stir in crabmeat. Spread mixture on English muffin halves. Place on cookie sheet and put into freezer. Freeze. Cut into quarters as needed and broil or bake at 350°. Sprinkle with paprika before serving.

Anne Nelson

DEBI ISEL'S FRITO PIE

Place one bag of Frito corn chips in bowl. Heat up 1 can chili. Dump can of chili over corn chips. Top with 1-2 cups shredded cheddar cheese. Great for cool nights in front of the TV or for watching ball games.

Aimee Henderson

HOT VIDALIA ONION SPREAD

1½ c. chopped Vidalia onions (or other sweet onions)
1½ c. mayonnaise
1½ c. cheddar cheese
½ tsp. paprika

Combine all ingredients except paprika. Bake in 1-quart casserole dish at 375° for 25 minutes. Sprinkle paprika on top and serve with corn chips.

Erin Thomson

35439-00

SPINACH BALLS

1 (10-oz.) pkg. frozen chopped spinach, thawed and squeezed to remove excess moisture
1 c. dry seasoned bread crumbs
¼ c. grated or chopped onions
¼ c. fat-free egg substitute
¼ c. grated Parmesan cheese
1 T. reduced-calorie margarine, melted
⅛ tsp. ground nutmeg
1-1½ tsp. hot Chinese, spicy Dijon or honey mustard

In a medium bowl, combine the spinach, bread crumbs, onions, egg substitute, cheese, margarine and nutmeg. Mix until well combined. Form into 20 balls. Spray a cookie sheet with non-stick spray. Place the balls on the cookie sheet and bake at 350° for 10 to 15 minutes or until lightly brown. Serve with mustard. If you're making these for a party or other busy occasion, you can do most of the work ahead of time. Put spinach into balls and refrigerate them. Pop into oven just before serving.

Katie Richards

SPINACH ROLL-UPS

2 pkgs. chopped spinach, cooked and drained
1 c. sour cream
1 c. mayonnaise
6-8 green onions, chopped fine (including tops)
1 jar bacon bits
½ tsp. garlic powder or onion powder
10-12 lg. flour tortillas (using the sun-dried tomato tortillas really looks pretty)

Mix all ingredients except the tortillas. Put about ⅓ of a cup of the mixture on a tortilla and spread to the edge. Roll up and chill thoroughly. Slice diagonally before serving. This recipe works very well with low fat and non-fat ingredients.

Jackie Henderson

SPINACH SQUARES

2 (10-oz.) pkgs. frozen spinach, drained
1 lb. cheddar cheese
1 c. flour
3 eggs
1 c. milk
1 tsp. salt
1 tsp. baking powder
2 T. chopped onion
1 c. sliced mushrooms
4 T. melted butter

Combine milk, eggs and melted butter. Add drained spinach, onion, mushrooms and cheese. Fold in mixture of flour, salt and baking powder. Bake in 9 x 13-inch pan for 35 minutes. Cool before cutting.

Gail Lovelace

STUFFED MUSHROOMS

3 oz. med.-size mushrooms
¼ c. (½ stick) butter
1 T. flour
½ c. light cream (half & half)
½ tsp. salt
2 tsp. minced chives
1 tsp. lemon juice

Clean mushrooms, remove stems and reserve caps. Chop stems finely to make about 2 cups. Sauté in butter. Stir in flour and salt; add cream and cook, stirring until thick. Stir in chives and lemon juice. Stuff caps with filling and place on cookie sheet. Bake in oven at 400° for 8 minutes or until filling begins to bubble and mushrooms are just crisp-tender.

Amy Jo Henderson

STUFFED MUSHROOMS

8 oz. cream cheese
½ tsp. garlic powder
1-lb. pkg. mild or hot sausage
2 (10-oz.) pkgs. fresh mushrooms

Cook sausage, breaking apart. Drain thoroughly. Mix together cream cheese, garlic powder and cooked sausage. Wash mushrooms; remove stems; discard or save stems for another recipe. Stuff bowls of mushrooms with sausage mixture. Place mushrooms in jelly-roll or cake pan and broil until brown on top. Discard liquid. Serve hot!

Gail Lovelace

35439-00

TOSTADOS

10 flour tortillas
2 c. Monterey Jack shredded cheese

On each tortilla, sprinkle cheese. Roll tortilla and place on cookie sheet. Bake at 400° until cheese is melted. Serve with any Mexican dish or as a snack.

Aletha Tecklenburg

VEGETABLE PIZZA

2 pkgs. crescent rolls
2 (8-oz.) pkg. cream cheese, softened
½ c. mayonnaise
1 env. Hidden Valley Ranch dressing mix
Cheddar cheese
Vegetables (such as broccoli, carrots, green peppers, onions, chopped black olives, etc.)

Spread crescent rolls on 11 x 17-inch baking sheet. Bake as directed and cool. Beat cream cheese, mayonnaise and dressing mix. Spread over cooled crust. Top with cheese and vegetables. Cover and refrigerate at least an hour.

Amy Jo Henderson

Recipe Favorites

35439-00

Sauces, Soups & Salads

Moose Run Golf Course is the world's northern-most 36-hole golf course, and, at 7,324 yards (par 72), the longest golf course in the state of Alaska. Surrounded by the magnificent Chugach Mountain Range and tucked within the Arctic Valley, it is one of the most popular golf courses in the Army. Moose Run got a facelift in the summer of 2000. The new Creek Course integrates trees, brush and other Alaskan foliage with an extremely challenging 18 holes which cross Ship Creek several times.

35439-jb-3s

Helpful Hints

- Fresh lemon juice will remove onion scent from hands.
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- For an easy no-mess side dish, try grilling your vegetables along with your meat.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions or slightly crushed seasoned croutons.

Sauces, Soups & Salads

Butter

1 pt. whipping cream *1 pinch salt*

Leave cream out of refrigerator until at room temperature. Put cream and salt in a quart jar with a tight-fitting lid. Shake jar until butter forms.

Note: Great for small children to make.

Aletha Tecklenburg

Honey Butter

4 T. unsalted butter at room temp. *1 T. honey*

Beat butter and honey in a small bowl until fluffy and well mixed. Store, tightly covered.

Josette Harrison

Honey Poppy Seed Dressing

⅓ c. vegetable oil
2 T. cider vinegar
½ tsp. salt
¼ c. honey
2 tsp. poppy seed

Combine all ingredients; mix or shake well. Serve over a green salad or fresh fruit.

Lynne Donchez

SEASONED VINEGAR

2 c. cider vinegar
1½ c. sugar
2½ T. salt
2 tsp. pepper

Combine all ingredients and mix well until sugar and salt are dissolved. Store in glass jar. Stir before using. Tastes great on sliced cucumbers. Drain just before serving and coat lightly with sour cream.

Barbra Lehman

BASIC MARINADE

¼ c. red wine vinegar
2 T. vegetable oil
2 T. soy sauce
2 T. ketchup
Garlic salt, to taste
Black pepper, to taste

Mix all ingredients and marinate meat at least 3-4 hours in refrigerator. Double recipe for larger cuts of meat, such as London broil. Great for inexpensive cuts of meat such as London broil.

Josette Harrison

FAJITA MARINADE

¼ c. soy sauce
¼ c. Worcestershire sauce
½ c. water
¼ c. picante sauce
¼ c. brown sugar
½ c. chopped onion
1 tsp. oil
1 tsp. pepper
2 tsp. garlic

Mix all ingredients. Marinate 3-4 pounds of meat (flank, skirt or round steak or chicken breast).

Julie Gulley

MUSTARD-HERB CHICKEN MARINADE

¼ c. butter or margarine, melted
1 T. Dijon mustard
1 tsp. lemon pepper
1 tsp. dried oregano
¼ tsp. crushed red pepper

Mix all ingredients and brush over chicken the last five minutes of grilling or baking time.

Josette Harrison

35439-00

ALFREDO SAUCE

3 T. flour
3 T. margarine
1½ pkgs. cream cheese
3 c. milk
2 T. Parmesan cheese
1 T. garlic powder

Melt margarine in saucepan. Mix with flour to make paste. Gradually add cream cheese and milk until melted. Add Parmesan cheese and garlic. Serve over noodles, chicken or shrimp! Makes 4 cups.

Christina Hoke

GRANDPA'S HOT DOG SAUCE

2 lbs. hamburger
4 c. water
6 tsp. onion powder
3 beef bouillon cubes
2 T. ketchup
1 tsp. chili powder
1 tsp. ginger
1 tsp. garlic powder
1 tsp. cloves
1 tsp. cumin
1 tsp. celery salt
1 tsp. nutmeg
1 tsp. pepper
1 tsp. paprika
1 tsp. salt
1 tsp. cinnamon

Cook hamburger; drain fat. Use potato masher to mash meat and set aside. Combine liquids and spices in kettle; add hamburger to kettle and mix; bring to a boil, then simmer for 4 hours. Serve over hot dogs with mustard and chopped onions.

Tammy L. Collins

MOM'S SPAGHETTI SAUCE

3 (26-oz.) cans crushed tomatoes
3 cans tomato paste (1 extra for thicker sauce)
1 clove garlic, chopped
Italian seasoning
1 T. brown sugar
1 c. Burgundy wine (opt.)
1 lb. hamburger, browned
2-3 Italian sausage, sliced & browned (spicy adds some extra zip)

Combine all ingredients in crockpot and cook on low all day.

Note: I use a combination of Italian seasoning and roasted garlic flavored crushed tomatoes and tomato paste.

Josette Harrison

PESTO

1 c. pure olive oil
1 clove garlic
2 c. coarsely chopped fresh basil
1 c. coarsely chopped parsley
1 tsp. salt
Pepper to taste

Place ¼ cup of the oil in a blender or food processor. Peel and dice the garlic and add it with ½ cup of the basil and ¼ cup of the parsley to the oil; blend until smooth. Add ¼ cup more oil, ½ cup basil and ¼ cup parsley; blend again until smooth. Repeat, blending until all the oil and herbs are used up. The sauce should be thick and green and the consistency of mayonnaise. Season with salt and pepper. Spoon into a storage jar, cover and refrigerate. Keeps well for months.

Deb Mulcahy

SWEET AND SOUR SAUCE

1 c. sugar
½ c. water
½ c. vinegar
1 T. ketchup
2 tsp. cornstarch

Combine sugar, water, vinegar and ketchup in saucepan and bring to a boil. Add cornstarch and continue boiling until desired consistency is reached, about 10-15 minutes. You can prevent the cornstarch from clumping by mixing it with a small amount of cold water before adding to the sauce. If you end up with clumps, the sauce can be puréed in a blender to make it smooth. Store sauce in the refrigerator.

Francine White

CHILI SOUP

1 lb. ground beef, browned in a skillet
3 cans Bush's chili beans in sauce
1 onion, diced
Sm. amount of cooked spaghetti

Place browned meat in Dutch oven or pot. Add cans of beans, diced onion and enough water to make soupy. Add salt, pepper and chili powder to taste. Add noodles and serve. Serves 6-8.

Kerri Clapper

35439-00

MICKIE'S CHILI

1½ lbs. ground beef (I use ground turkey)
1 c. chopped onions
¼ c. chopped green pepper
1 (14.5-oz.) can diced tomatoes
1 (8-oz.) can tomato sauce
1 tsp. salt
2 bay leaves
2 tsp. chili powder
1 (2-lb.) can red kidney beans

Sauté onions and green pepper until completely cooked. Brown ground beef or turkey, then mix all ingredients together in a large pot and simmer for 1 hour. Serves 6.

Note: This is a great recipe for children or adults who don't like spicy chili.

Keri Hatch

SUZANNE'S CHILI

1 can beef broth
1 can chili beans
2 lbs. hamburger or 1 lb. each of hamburger and pork sausage
1 can V8 juice
Onions
Celery
Chili powder

Brown hamburger or hamburger and pork slowly, breaking up into small pieces. Put V8, beef broth, celery (finely chopped), onions (chopped or cut with potato peeler) and beans in crockpot. Add browned meat. Stir and add chili powder to taste. Simmer on low 8-10 hours or on medium 4-5 hours. Add more chili powder, lemon juice and/or V8 juice to taste. Serve with shredded cheddar cheese and sour cream.

Francine White

BARBARA'S ZUCCHINI SOUP

3 T. butter
1 lb. zucchini
1 clove garlic, minced
¼ c. chopped green onion
1¼ c. warm chicken broth
½ c. heavy cream
Salt & pepper to taste

Melt butter in large saucepan. Wash and slice zucchini. Add zucchini, garlic and onion to butter. Cook, covered, over low heat until zucchini is softened, 8-10 minutes. Add broth, cream, salt and pepper. Cook 10 minutes. Run through blender or food processor in batches until smooth. Serve hot or cold.

Gail Lovelace

CANADIAN CHEESE SOUP

2 lg. potatoes, peeled and diced
2 lg. onions, diced
1 c. carrots, finely chopped
2 c. water
32 oz. chicken broth
18 oz. cheese (Velveeta or cheddar)
1 c. cream
6 oz. chopped ham
4 tsp. cornstarch
½ c. cold water

In large pot, combine potatoes, carrots and water. Bring to boil, cover and simmer 15 minutes. Add chicken broth, cheese, cream and ham; cook over low heat, stirring frequently, approximately 15 minutes. Mix cornstarch with cold water. Gradually add to soup.

Julie Gulley

DIANE'S "HEARTY" VEGETABLE SOUP

2 lbs. lean ground beef
1 onion, chopped
1 can red kidney beans
1 can corn
1 can green beans
1 box frozen limas
1 green pepper, chopped
1 c. chopped fresh carrots
32 oz. canned tomatoes, chopped
1 jar V8 juice
1 T. steak sauce
1 tsp. dried basil
½ tsp. dried mustard
Salt & pepper to taste

Brown meat, onion and green pepper. Add remaining ingredients. Bring to a boil. Lower heat to simmer and cook, covered, for 30 minutes. Freezes well.

Gail Lovelace

35439-00

EMILY'S TURKEY AND RICE SOUP

3 c. water
2 c. chicken broth
¼ tsp. dried rosemary, crushed
¼ tsp. pepper
1 (10-oz.) pkg. frozen mixed vegetables
1 c. quick-cooking rice
2 c. chopped turkey or chicken
1 (16-oz.) can diced tomatoes

In saucepan, combine water, broth, rosemary and pepper. Bring to boiling. Stir in vegetables and rice. Return to boiling. Reduce heat and simmer, covered, for 10 to 15 minutes. Stir in turkey and undrained tomatoes. Heat through. It's easy to do variations of this recipe, like using fresh vegetables and different rice other than quick-cooking. It is just a matter of boiling the rice a little longer.

Francine White

ITALIAN SAUSAGE-TORTELLINI SOUP

1 lb. mild Italian sausage
1 c. chopped onions
2 garlic cloves, minced
5 c. beef broth
½ c. water
½ c. dry red wine
8-oz. can tomato sauce
15½-oz. can stewed tomatoes
1 c. thinly sliced carrots
½ tsp. basil
½ tsp. oregano
1½ c. sliced zucchini
1 green pepper, diced
3 T. chopped fresh parsley
2 c. tortellini

If sausage has casing, remove and then brown; drain, reserving 1 tablespoon drippings. Sauté onion and garlic in drippings until tender. Add broth, water, wine, tomatoes, tomato sauce, carrots, basil, oregano and sausage. Bring to boil. Reduce heat; simmer, uncovered, for 30 minutes. Skim fat. Stir in zucchini, tortellini, parsley and green pepper. Simmer, covered, until tortellini is tender. Sprinkle Parmesan cheese on top.

Gail Lovelace

ITALIAN TORTELLINI SOUP

1 lb. Italian sausage
1 c. coarsely chopped onions
2 garlic cloves, sliced
5 c. beef broth
½ c. water
½ c. dry red wine or water
2 c. (4 med.) chopped, seeded & peeled tomatoes
1 c. thinly sliced carrots
½ tsp. basil leaves
½ tsp. oregano leaves
8-oz. can tomato sauce
1½ c. sliced zucchini
8 oz. (2 c.) frozen meat, cheese-filled tortellini or very sm. ravioli
3 T. chopped fresh parsley
1 med. green pepper, cut into ½-inch pieces
Grated Parmesan cheese

If sausage comes in casing, remove casing. In 5-quart Dutch oven, brown sausage. Remove sausage from Dutch oven; reserve 1 tablespoon drippings in Dutch oven. Sauté onions and garlic in reserved drippings until onions are tender. Add beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce and sausage. Bring to a boil. Reduce heat; simmer, uncovered, 30 minutes. Skim fat from soup. Stir in zucchini, tortellini, parsley and green pepper. Simmer, covered, an additional 35 to 40 minutes or until tortellini is tender. Top with Parmesan cheese. Makes 8 servings.

Tips: Eight ounces of fresh meat, cheese-filled tortellini or very small ravioli can be substituted for frozen tortellini or ravioli. Simmer, covered, for 20 to 25 minutes or until tortellini is tender. If tortellini or very small ravioli are not available, 2 cups bow-tie egg noodles or spiral macaroni can be substituted. Simmer, covered, for 20 to 25 minutes or until tender.

CH (Col.) Joseph O'Keeffe

FAST FRENCH ONION SOUP

2 T. margarine
3 extra lg. onions (4½ c.)
2 (14½-oz.) cans beef broth
1 (14½-oz.) can fat-free chicken broth
¼ c. dry sherry
2 T. Worcestershire sauce
1 tsp. dried minced onion
½ tsp. bottled minced garlic
½ tsp. onion powder
¼ tsp. dried thyme
3 slices mozzarella cheese
3 c. plain or butter-flavored croutons
6 T. already grated Parmesan cheese

Turn on the broiler. Melt the margarine in a 12-inch nonstick skillet over medium heat. Meanwhile, peel the onions, cut them lengthwise in ½ and then cut each half into ¼-inch slices, adding them to the margarine as you cut them. Raise the heat to high and cook, uncovered, stirring from time to time, and reducing the heat to medium when the onions start to brown. While the onions cook, remove any visible fat from the beef broth and pour it into 4½-quart Dutch oven or soup pot over high heat. Add chicken broth, cover the pot and bring the broth to a boil, uncovering briefly to add sherry, Worcestershire sauce, dried onion, garlic, onion powder and thyme. While the soup is coming to a boil, place 3 ovenproof bowls on each of the baking sheets and set aside. Cut each mozzarella slice in half and set aside. When the broth is boiling, add the onions to the soup pot and cover it. Reduce the heat to medium-high and boil for 1 minute to incorporate the onion flavor. Remove from heat. Ladle 1½ cups of soup into each bowl and sprinkle with ½ cup croutons. Place ½ slice cheese over croutons, then sprinkle each cheese slice with 1 tablespoon of Parmesan. Place 1 baking sheet at a time under the broiler for 1 minute or until the cheese melts. Serve at once. Serves 6. Can be refrigerated and put under the broiler later.

Aimee Henderson

MAMA'S ONION SOUP

1 lb. onions
4-6 T. unsalted butter
5 c. beef or chicken stock
½ tsp. salt
4 slices French bread
1 c. grated Swiss or mozzarella

Peel and thinly slice onions. Melt 2 tablespoons butter in a large saucepan; add the onions and stir well. Cover with a lid and cook over low heat for about 15 minutes or until the onions are soft and transparent. Remove the lid and continue cooking until they are golden brown (like caramel). Stir in the stock. Taste carefully. Add salt as needed. Replace lid and simmer for up to 30 minutes. While onions are simmering, spread remaining butter on both sides of each slice of bread. (I use hard bread, a baguette works best when stale!) Sprinkle half the cheese over the bread, then bake at 350° until brown. Arrange slices of bread in soup bowls and pour hot onion soup over the top and sprinkle with cheese. Bake in oven for at least 15 minutes; remove at least 20 minutes before serving. It must cool to be enjoyed. Have your table set and five minutes before your guests arrive, put your cooked soup on the table, serve a light appetizer and then go to the table. It's all in the timing! Enjoy!

Jackie Henderson

35439-00

VEGETABLE BEEF SOUP

2 to 3 lbs. meaty beef bones (such as shank), cut into 3-inch pieces
*6 to 8 c. water**
2 c. beef-flavor bouillon cubes or 2 tsp. beef-flavor instant bouillon
1½ tsp. salt
¼ tsp. thyme leaves or marjoram leaves
6 peppercorns or ¼ tsp. pepper
2 whole allspice
1 bay leaf
2 c. cubed, peeled potatoes
1 c. sliced celery
1 c. sliced carrots
½ c. chopped onion
16-oz. can (2 c.) tomatoes, undrained & cut up
12-oz. can whole kernel corn, undrained

In 5-quart Dutch oven, combine beef bones and water. Bring to a boil. Reduce heat; cover and simmer 30 minutes. Skim off any scum that rises to the surface. Add bouillon cubes, salt, thyme, peppercorns, allspice and bay leaf. Cover; simmer an additional 2½ to 3 hours or until meat is tender. Remove meat, peppercorns, allspice and bay leaf from broth. Remove meat from bones; cut into bite-size pieces. Skim fat from broth. Return meat to broth. Stir in remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until vegetables are tender. Makes 8 servings. * Three cups tomato or cocktail vegetable juice can be substituted for 3 cups of water.

CH (Col.) Joseph O'Keeffe

FESTIVE CRANBERRY SALAD

1 (14-oz.) can sweetened condensed milk
¼ c. lemon juice
1 (20-oz.) can crushed pineapple, drained
1 (16-oz.) can whole-berry cranberry sauce
2 c. miniature marshmallows
½ c. chopped pecans
1 (8-oz.) ctn. frozen whipped topping, thawed

Combine milk and lemon juice; stir in pineapple, cranberry sauce, marshmallows and pecans. Fold in whipped topping. Spoon mixture into 13 x 9 x 2-inch pan. Freeze until firm, 4 hours or overnight. Cut into squares to serve.

Lynne Donchez

FRUIT SALAD

1¼ c. cold milk
1 sm. pkg. instant vanilla pudding
¾ c. mayonnaise
½ tsp. rum or lemon flavoring
2 c. peach slices
2 c. nectarine slices
2 c. seedless grapes
2 c. pear slices
1 c. blueberries

Add pudding to milk; beat 1 minute at low speed. Add mayonnaise and flavoring; mix well. Combine the fruits and toss lightly. (Can substitute other fruit such as apple or orange slices.) Place the fruit in a serving bowl and pour the pudding mixture over it. Chill. Makes 12 servings.

Shawna Hilferty

GREEN JUNK

1 lg. can crushed pineapple
2 pkgs. lime Jello
1 sm. pkg. cream cheese
1 c. nuts
2 c. water
8-or 12-oz. ctn. Cool Whip

Heat pineapple to boiling (juice and all). Add Jello while still heating. Add cream cheese (works best if you add hot liquid to cream cheese). Take off the heat and add 2 cups cold water. Put in refrigerator until it starts to thicken. Add Cool Whip and nuts. Pour into dish. Put back into refrigerator until ready to serve.

Aimee Henderson

MARTIAN SALAD

1 can crushed pineapple, slightly drained
1 box instant pistachio pudding
1 sm. ctn. Cool Whip
2 c. miniature marshmallows (pastel colors)

Mix the pineapple and dry pudding mix together. Add Cool Whip and mix. Add marshmallows and mix. Refrigerate if desired before serving.

Beth Webber

NUTTY APPLE SALAD

2 c. cubed tart apples
2 c. thinly sliced celery
2 c. halved grapes
1 c. miniature marshmallows
⅓ c. evaporated milk, chilled
½ c. sugar
¼ tsp. vanilla
3 T. mayonnaise
3 T. peanut butter
½ c. nuts

Combine apples, celery, grapes and marshmallows. In a chilled bowl, beat milk until frothy. Add sugar and vanilla. Beat in mayonnaise and peanut butter. Pour over apple mixture; stir until coated. Cover and refrigerate. Just before serving, stir in nuts.

Lynne Donchez

TRECY'S STRAWBERRY PRETZEL SALAD

2 c. crushed pretzels
1 T. sugar
¾ c. melted margarine
8 oz. cream cheese
¾ c. sugar
8 oz. whipped cream
1 lg. box strawberry Jello
2 c. boiling water
2 (10-oz.) pkgs. frozen strawberries, slightly thawed

Mix pretzels, 1 tablespoon sugar and margarine in 9 x 13-inch pan. Bake at 400° for 8 minutes. Allow to cool completely. Mix cream cheese and sugar. Add ¾ cup sugar and whipped cream. Pour mixture over cooled crust. Pour 2 cups boiling water into Jello and stir until dissolved. Add strawberries. Very carefully pour onto cream cheese. Chill until set.

Jackie Henderson

STRAWBERRY PUDDING SALAD

2 pkgs. tapioca pudding
1 sm. pkg. strawberry Jello
1 (8-oz.) ctn. Cool Whip
3 c. water
1 pt. strawberries (fresh or frozen)

Cook pudding with 3 cups of water. Bring to a boil and remove from heat. Stir in strawberry Jello and cool. When cool, add Cool Whip and strawberries. Refrigerate.

Amy Jo Henderson

SPECIAL STRAWBERRY SPINACH SALAD

9 c. fresh spinach, torn
1 pt. fresh strawberries
½ c. slivered almonds

Dressing:

¼ c. vegetable oil
2 T. sugar
2 T. cider vinegar
1 T. chopped onion
1 tsp. poppy seed
¼ tsp. paprika
⅛ tsp. Worcestershire sauce

Dressing: Place dressing ingredients in blender, cover and process until combined. Pour over salad and toss to coat.

Kathy Snead

STRAWBERRY AND FETA SALAD

Dressing:

1 c. sugar
1 c. vinegar
1 tsp. dry mustard
1 c. vegetable oil
1 tsp. salt
1 tsp. paprika
3 cloves garlic, split

Salad:

1 qt. strawberries, sliced
1 lb. feta cheese, crumbled
5 to 6 heads Boston Bibb lettuce, torn

Dressing: Heat sugar and vinegar until sugar has dissolved. Remove from heat. Add mustard, oil, salt, paprika and garlic. Mix well. **Salad:** Toss strawberries, feta cheese and lettuce in large bowl. Serve with dressing. Serves 15-18 but can easily be halved to serve 8.

Erin Thomson

STRAWBERRY SALAD

1 (8-oz.) pkg. cream cheese
1 lg. ctn. Cool Whip
1 lg. ctn. thawed strawberries
1 c. mini marshmallows
1 can coconut

Mix cream cheese, Cool Whip and strawberries until fairly smooth. Add marshmallows and coconut and ½ cup of pecans to add crunch. Keep refrigerated.

Gena Churchwell

35439-00

7-LAYER SALAD

1 head lettuce
1 lg. bunch broccoli
½ c. shredded carrot
10 cherry tomatoes
1 sm. pkg. frozen peas
1 lb. bacon, cooked & crumbled
2 c. grated cheese

Tear the head of lettuce into bite-sized pieces; cut the broccoli into small pieces and cut the cherry tomatoes into small pieces. In a large casserole dish, layer the ingredients in the following order: lettuce, broccoli, carrot, tomatoes, frozen peas, ½ the bacon, 1 cup cheese, dressing, 1 cup cheese and the rest of the bacon. Put salad in refrigerator for about 2 hours or until peas are thawed.

Dressing:

1 c. Miracle Whip (can use mayonnaise)
1 c. sour cream
2 T. sugar

Blend all ingredients. Spread on top of salad.

Aletha Tecklenburg

ASIAN SLAW

2 (3-oz.) pkgs. beef-flavored ramen noodle soup mix
2 (8.5-oz.) pkgs. slaw mix
1 c. sliced almonds, toasted
1 c. sunflower kernels
1 bunch green onions, chopped
½ c. sugar
¾ c. vegetable oil
⅓ c. white vinegar

Remove flavor packets from soup mix and set aside; crush noodles. Place noodles in bottom of a large bowl. Top with slaw mix; sprinkle with almonds, sunflower kernels and green onions. Whisk together contents from flavor packets, sugar, oil and vinegar; pour over slaw. Cover and chill 24 hours. Toss before serving. Serves 8-10, but can easily be doubled to serve a crowd.

Erin Thomson

BOK CHOY

1 head Napa cabbage, chopped
1 bag salad mix
4-6 green onions, chopped
¼ c. butter
1 pkg. ramen noodles, broken
¾ c. sliced almonds
2 T. sesame seed
3-4 boneless chicken breasts, marinated in soy sauce, then grilled & chunked

Combine cabbage, salad mix as desired and green onions. Sauté noodles, almonds and sesame seed in butter until golden. Add chicken and sautéed mix to salad. Add dressing before serving and toss.

Dressing:

¼ c. salad oil
¼ c. rice vinegar
1 tsp. sesame oil
1 tsp. salt
½ tsp. pepper
3 T. sugar

Combine and shake well.

Karen Perrenot

BROCCOLI SALAD

½ lb. bacon, fried crisp and crumbled
½ c. cheddar cheese, cubed
1 med. red onion, sliced thin
1 head fresh broccoli, cut into bite-sized pieces

Sauce:

¼ c. sugar
½ c. mayonnaise
1 tsp. vinegar

Mix broccoli, bacon, cheese and onion. **Sauce:** Combine the sauce just before serving. Pour over salad, mix well and serve.

Kelly Keeney

BROCCOLI SALAD

2 fresh pkgs. broccoli (flower part only)
½ sm. red onion, chopped fine
½ c. raisins
10-12 slices bacon, fried and crumbled
1 apple, diced
½ c. almonds

Break broccoli flowers into small sections. Add onion, raisins, bacon, apple and almonds.

Dressing:

1 c. mayonnaise
¼ c. sugar
2 T. vinegar

Mix dressing ingredients in jar; shake well. Let stand 2 hours. Pour dressing over salad. Let stand several hours before serving.

Barbara Smith
Matthew, Brent, Ryan and Amber
Webber's Grandmommie

BROCCOLI SALAD

1 bunch fresh broccoli flowerets, cut in bite-size pieces
4-5 green onions, chopped
4-5 slices bacon, cooked crisp and crumbled
½ c. dark raisins
⅔ c. salted peanuts

Dressing:

1 c. mayonnaise
½ c. sugar
2 T. vinegar

Combine broccoli, onions, raisins, peanuts and salad dressing. Let set for 2 hours before serving for good flavor. Just before serving, sprinkle bacon over salad.

Patty Stubenhofer

CHRISTINA BEAVER'S GARDEN SALAD

1 chopped med. onion
1 lg. bell pepper
4 stalks celery, chopped
1 can drained French-style green beans
1 can drained sweet peas
1 sm. jar pimentos (or very sm. red pepper pieces)

Dressing:

½ c. sugar
½ c. vinegar
¼ c. oil

Mix vegetables together in bowl and put ½ cup sugar, ½ cup vinegar and ¼ cup oil over salad mixture and toss well. Let set in this "dressing" mixture overnight in the refrigerator.

Aimee Henderson

HONEY-MARSHMALLOW COLESLAW

4 c. shredded green cabbage
2 c. miniature marshmallows
1 c. shredded red cabbage
1 c. shredded carrots
1 c. mayonnaise
2 T. honey

Combine all ingredients, mix lightly and serve.

Barbra Lehman

LAYERED SALAD

1 head lettuce, cut in lg. pieces
½ c. onion, finely chopped
½ c. celery, finely chopped
2 c. frozen peas
About 1¾ c. mayonnaise mixed with 2 T. sugar and 1 T. lemon juice
Grated cheddar cheese

In 9 x 13-inch pan, begin with layer of lettuce. Sprinkle with half of onion and celery. Top with layer of peas and 5 to 6 tablespoons of mayonnaise mixture and top with cheese. Repeat layers. Cover and chill thoroughly. Best if made a day ahead.

Barbra Lehman

35439-00

MOM'S MARINATED VEGGIE SALAD

1 (8-oz.) bottle Wish-Bone Italian dressing
1½ c. tomato juice (V8)
1 T. salad oil
1 pkg. Original Hidden Valley Ranch dressing
1 head cauliflower
1 bunch broccoli
1 med. onion
1 can water chestnuts
Green pepper, diced
1 pkg. fresh mushrooms
1 lg. can ripe olives
Carrots, chopped
1 basket cherry tomatoes

Mix dressing, tomato juice, salad oil and Hidden Valley Ranch dressing in a bowl. Cut cauliflower and broccoli into small florets. Dice onion, water chestnuts and green pepper into fine pieces. Slice mushrooms, olives and carrots. (Use as many carrots and green peppers as desired. Specific vegetables may be omitted to your liking.) Combine all vegetables except tomatoes in a large bowl and pour dressing mixture over top. Mix well. This recipe works best if you make it the night before or early in the morning, cover, store in the refrigerator and stir occasionally. Add cherry tomatoes just before serving.

Francine White

MEXICAN PASTA SALAD

1 pkg. Classic Suddenly Salad
1 c. sour cream
1 c. salsa
1 c. corn
1 c. shredded cheddar
1 c. cooked and chopped chicken (if desired)

Boil the pasta. When the pasta is almost done, add the corn. In a large mixing bowl, combine the seasoning from the Suddenly Salad, sour cream and salsa. When pasta is cooked, drain and rinse with cold water. Add to sour cream mixture. Toss salad with cheese and chicken.

Jackie Henderson

SPINACH PASTA SALAD

4 c. torn fresh spinach
4 c. cooked spiral pasta
4 c. cubed cooked chicken
2 c. green grapes, halved
1 c. fresh snow peas
2 med. tomatoes, chopped

In large bowl, combine all ingredients. Set aside while making dressing.

Dressing:

½ c. vegetable oil
¼ c. sugar
2 T. vinegar
1 tsp. salt
1 tsp. lemon juice
½ tsp. finely chopped parsley

In a small bowl, whisk together dressing ingredients. Pour over salad and toss to coat. Serve immediately.

Aletha Tecklenburg

SUMMER TORTELLINI SALAD

2 bags frozen tri-color tortellini
1 bag frozen peas
1 bag frozen salad shrimp
1 can black olives (opt.)
1 bottle Italian salad dressing (not creamy)
¼ c. Locatelli or Parmesan cheese, grated

Cook tortellini according to directions on bag. Add the peas and shrimp during the last 5 minutes of cooking. Slice olives, if desired. Drain the tortellini, return to the cooking pot and toss with olives, grated cheese and salad dressing. Transfer to serving bowl and refrigerate at least 3 hours or overnight for best flavor.

Lisa Rodriguez

TACO SALAD

1 head lettuce, diced
3 med. tomatoes, diced
2 c. grated Monterey Jack cheese
1 jar Catalina salad dressing
1 jar med. Ortega taco sauce
3 T. mayonnaise
2 lbs. lean ground beef
1 pkg. spicy Doritos

Brown ground beef and drain. In large bowl, mix lettuce, tomatoes and cheese. Add the Catalina dressing, taco sauce and mayonnaise; stir well. Add the ground beef, mixing well. Serve with spicy Doritos. Yields 6-8 servings.

Note: If you think you will have leftovers, mix the lettuce, tomatoes and cheese together in one bowl. In another bowl, mix the dressing, sauce, mayonnaise and ground beef together.

Aletha Tecklenburg

AFTER THANKSGIVING SALAD

3½ c. diced cooked turkey
4 celery ribs, sliced
4 green onions, sliced
½ c. chopped pecans, toasted
½ c. mayonnaise
½ c. chopped sweet red pepper
1 T. lemon juice
¼ tsp. dill weed
½ tsp. salt
¼ tsp. pepper

Combine turkey, onion, celery, pecans and red pepper. Mix remaining ingredients together and pour over turkey mixture. Mix well. Serve on lettuce if desired.

Lynne Donchez

CHICKEN AND WILD RICE SALAD

4 cooked boneless chicken breasts
½ c. pecans, chopped
½ c. sliced red pepper
½ c. sliced mushrooms
1 sm. red onion, chopped
6-oz. box Uncle Ben's wild rice, cooked

Salad Dressing:

1 c. olive oil
⅔ c. balsamic vinegar
2 T. fresh herbs, chopped
2 tsp. sugar
1 tsp. salt

Salad Dressing: Mix together dressing. Pour over salad ingredients. Marinate overnight.

Anne Nelson

CHICKEN ARTICHOKE SALAD

1 pkg. chicken Rice-A-Roni
2 sm. jars caramia artichokes, drained (reserve juice)
2 sliced green onions
½ green pepper, chopped
½ tsp. curry powder
½ c. mayonnaise
3 c. cooked, cut-up chicken breast

Cook and cool both rice and chicken. Add drained artichokes to rice mixture. Toss with onions and green pepper. Add chicken. **Dressing:** Make dressing with curry powder, reserved artichoke juice and mayonnaise. Pour over rice mixture and mix.

Anne Nelson

HAWAIIAN CHICKEN SALAD

3 c. cooked cubed chicken
1½ c. thinly sliced celery
1 c. seedless green grapes
1 c. pineapple chunks
1 can mandarin oranges
⅓ c. chopped salted peanuts
1 c. Miracle Whip
½ c. Cool Whip
Touch lemon juice

Drain all fruits and mix all ingredients together. If desired, you may serve individually on lettuce cups and garnish with mandarin oranges. Serves 8.

Keri Hatch

CHINESE CHICKEN SALAD

Sm. pack slivered almonds, toasted
¼ c. sesame seed
Lettuce
1 can Chinese noodles (ex: La Choy crispy wide noodles)

Combine and chill.

3-4 chicken breasts, cooked and chopped

Dressing:

4 T. sugar
2 tsp. salt
3 tsp. Schilling original chicken seasoning (or something similar)
¼ tsp. pepper
4 T. vinegar
½ c. vegetable oil

Combine and chill. Just before serving, toss together salad mixture, chicken and dressing. Serve immediately.

Josette Harrison

SHRIMP OR TUNA SUPER SALAD

1 pkg. lemon Jello
1 c. boiling water
½ c. mayonnaise
1 c. Pet milk
1 jar pimento cheese spread (Kraft whipped spread in a jar)
½ tsp. salt
1 T. chopped green pepper
1 T. chopped onion
1 c. chopped celery
1 c. shrimp or tuna
3 hard-boiled eggs, chopped

Mix all ingredients well. Pour in Jello mold and refrigerate. Serve with crackers.

Kathy Snead

35439-00

Brunches & Breads

This spacious recreation area on the south side of Fort Richardson offers a great place for soldiers and their families to enjoy picnics, games of Frisbee or a little playtime on the playground. Cottonwood has shelters, picnic tables, barbecue grills, horseshoe pits and plenty of playground equipment for the little folks. Bordered by Ship Creek, the park is an oasis of wilderness in the hustle and bustle of Anchorage.

35439-jb-4b

Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25˚.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
- If your biscuits are dry it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.

Breakfast Burritos

4 flour tortillas
8 strips fried bacon
4 scrambled eggs
½ c. shredded Monterey Jack cheese
Red or green salsa to taste

Roll into each tortilla: 2 strips of bacon, 1 egg, ⅛ cup cheese and 1 teaspoon salsa.

Note: Can add cooked shredded hash browns.

Aletha Tecklenburg

Breakfast Pizza

1 lb. bulk pork sausage
1 (8-oz.) pkg. refrigerated crescent rolls
1 c. frozen loose pack hash brown potatoes, thawed
1 c. shredded sharp cheddar cheese
5 eggs
¼ c. milk
½ tsp. salt
¼ tsp. pepper
Grated Parmesan cheese

Cook sausage in skillet until brown. Drain and set aside. Separate dough into eight triangles. Arrange dough on ungreased 12-inch pizza pan with points toward center. Press over bottom and up sides to form crust, sealing perforations completely. Top crust with sausage, potatoes and cheese. Beat together eggs, milk, salt and pepper. Pour this mixture over filling. Sprinkle Parmesan cheese over all. Bake at 375° for 25-30 minutes. Makes 6-8 servings.

Karen Jessup
Aletha Tecklenburg

CHEESE AND SPINACH ROULADE

Cheese Roll:

7 eggs, separated
Butter
6 T. flour
1½ tsp. salt
Dash cayenne pepper
1¼ c. milk
½ c. grated Parmesan
½ c. grated sharp cheddar
¼ tsp. cream of tartar

Night Before: Separate eggs and let whites warm to room temperature (1 hour). Meanwhile, grease bottom of 15½ x 10½ x 1-inch jelly-roll pan; line bottom with waxed paper. Preheat oven to 350°. Melt 5 tablespoons butter in medium saucepan; remove from heat. Use wire whisk to stir in flour, 1 teaspoon salt and cayenne pepper until smooth. Gradually stir in milk. Bring to boiling; stir constantly. Reduce heat; simmer, stirring, until thick and leaves the bottom and sides of pan; remove from heat. Beat in ½ cup Parmesan and ½ cup cheddar. With wire whip, beat egg yolks. Gradually beat into cooked mixture. At high speed of mixer, beat whites with ½ teaspoon salt and cream of tartar until stiff peaks form. With wire whip, fold ⅓ of whites into warm cheese mixture; combine well. Carefully fold in remaining egg white just until combined. Turn into jelly-roll pan. Bake for 12-15 minutes.

Spinach Filling:

2 (10-oz.) pkgs. frozen chopped spinach
2 T. butter
¼ c. finely chopped onion
½ tsp. salt
¼ c. grated sharp cheddar
½ c. sour cream

Night Before: Cook spinach just until thawed. Press in sieve or squeeze in hands to get all water out. In hot butter in medium skillet, sauté onion until tender. Remove from heat. Add spinach, salt, cheddar and sour cream. Mix well. Invert baked roll on waxed paper that has been sprinkled lightly with Parmesan and gently pull off waxed paper that lined pan. Spread evenly with spinach mixture. Start with long side and roll up; place, seam side down, on wire rack to cool. Wrap in foil; refrigerate overnight. Next day, heat in 350° oven with foil removed and roll on a greased, ovenproof serving dish. Bake for 40 minutes.

Diane Hunter

BREAKFAST CASSEROLE

2½ c. Pepperidge Farm herb dressing
2 c. grated sharp cheese
1½ lbs. browned sausage
2½ c. milk
4 eggs
1 tsp. dry mustard
1½ to 2 cans cream of mushroom soup
1 c. sliced mushrooms

In a 9 x 13-inch pan, pour dressing, cheese and sausage. Combine milk, eggs and mustard and pour over dressing mixture. Cover; store in refrigerator overnight. Uncover; add sliced mushrooms and 1½ to 2 cans mushroom soup. Bake at 350°, uncovered, for 1 hour.

Barbara Schultz

EASY BREAKFAST CASSEROLE

1 lb. bulk sausage, browned, cooled and crumbled
7 eggs, beaten well
2 c. milk
7 slices bread, decrusted and cubed
1 tsp. salt
1 tsp. dry mustard
1 c. cheddar cheese, shredded

Combine all ingredients. Add sausage and cheese last. Pour into a greased 9 x 13-inch pan. Let set overnight in the refrigerator. Bake, uncovered, at 350° for 45 minutes. Let set a few minutes before cutting.

Gail Lovelace

EGGS FLORENTINE

3 slices ham, sliced ½ inch thick
1 doz. eggs, separated
½ lb. Swiss cheese, grated
2 (10-oz.) pkgs. frozen, chopped spinach
Table cream
Salt, cayenne pepper & nutmeg

Grease the bottom and sides of 9 x 13-inch Pyrex baking dish. Place ham in single layer on bottom of dish. Cook spinach long enough to soften, about 3 minutes in microwave. Drain well; mix with 2 tablespoons cream and a pinch of salt and nutmeg. Spread spinach mixture on top of ham. Beat egg yolks with a little cream and a pinch of cayenne until lemon-colored. Preheat oven to 350°. In a separate bowl, beat whites with a pinch of salt until soft peaks form. Fold yolks into whites carefully (so as to maintain as much air as possible in egg mixture). Pour over top of spinach layer. Sprinkle grated cheese all over top of casserole. Bake for about 15 minutes or until eggs are set and top is golden brown. Feeds 6 to 8.

Cookbook Committee

GREEN EGGS AND HAM

4 eggs
4 T. milk
1 slice ham, cubed
Blue food coloring

In a mixing bowl, mix the eggs and milk until smooth. Add ham cubes and 3 drops of blue food coloring; stir well. Pour into a hot skillet and cook until done.

Note: Serve with bread after reading "Green Eggs and Ham" by Dr. Seuss.

Aletha Tecklenburg

35439-00

MEXI EGG CASSEROLE

Bread, cubed to cover a 9 x 13-inch pan (about 8 slices)
1 can Mexicorn, drained
1 can green chilies, drained
1 pkg. bacon, cooked and drained
1½ c. Swiss cheese, grated
1 can cream of chicken soup
2½ c. milk or cream
8 eggs, beaten
Salt and pepper to taste
Butter for pan
Parmesan cheese

Butter a 9 x 13-inch pan. Scatter bread cubes on bottom. Layer corn, chilies, bacon and cheese. Preheat soup. Stir with milk or cream to make a total of 3 cups. Beat eggs in separate bowl. Pour soup over beaten eggs. Add salt and pepper to taste. Pour evenly over contents of baking dish. Chill overnight. Sprinkle with Parmesan cheese. Bake at 350° for 50 minutes, until Parmesan cheese on top is browned and eggs set.

Cookbook Committee

CRAB QUICHE

1 (7¾-oz.) can king crab meat, drained
¼ c. green onion, chopped
2 T. parsley, chopped
½ c. Gruyere cheese, grated
4 eggs
1½ c. light cream
2 to 3 T. dry sherry
1 tsp. salt
Dash cayenne pepper and pepper
9-inch unbaked pie shell
Raw rice

Prepare pie shell. Line shell carefully with aluminum foil; fill with raw rice. Bake at 425° for 15 minutes or until edges of pastry are slightly brown. Remove from oven; remove foil and rice. Bake shell 2 minutes longer. Remove to wire rack. Reduce oven temperature to 350°. Drain crab meat; break into pieces, discarding any cartilage. Combine in medium-size bowl with onion and parsley; toss to mix well. Spoon into pie shell, spreading evenly. Sprinkle with cheese. Beat eggs with cream, salt, cayenne pepper, sherry and pepper. Place in oven; pour egg mixture over cheese in shell. Bake for 35 to 40 minutes. Cool for 10 minutes.

Cookbook Committee

LOWFAT SPINACH QUICHE

*1 (10-oz.) pkg. frozen spinach, thawed or 1 lg. bunch spinach**
½ c. lowfat cottage cheese
3 scallions, chopped (including tops)
¼ tsp. garlic salt
1 T. oil
1 tsp. basil
½ tsp. pepper
1 ctn. EggBeaters
½ c. skim or lowfat milk
1 (9-inch) pastry shell
Dash cayenne pepper (opt.)

In blender, purée cottage cheese, scallions, oil, basil, pepper and garlic salt until smooth; add EggBeaters and milk and blend well. Spread spinach in pastry shell and pour egg mixture over it. Bake for 35 to 40 minutes in 350° oven. *When using fresh spinach, wash it well, remove large stems and cook just enough to wilt. Drain and chop, squeezing out extra moisture by hand.

Cookbook Committee

QUICHE LORRAINE

3 eggs, lightly beaten
1 c. light cream or half-and-half
5 slices bacon, crisply cooked and crumbled
¼ c. spring onions, finely minced
1 c. Swiss cheese or sharp cheddar cheese, grated
¼ tsp. salt
⅛ tsp. pepper
1 (9-inch) unbaked pie shell

Combine all ingredients except pie shell. Pour into pie shell and bake in preheated 375° oven for 35 to 40 minutes or until a knife inserted in filling comes out clean.

Cookbook Committee

QUICK QUICHE

3 eggs
1½ c. whipping cream
½ tsp. salt
Pinch pepper
Pinch nutmeg
1 c. grated Swiss cheese
9-inch frozen pie shell

Bake 9-inch frozen pie shell as directed. Beat eggs, cream and seasonings. Add cheese and mix. Pour into shell and set on upper third of oven. Bake at 375° for 30 to 35 minutes or until set. You can substitute cheese with shrimp, crab, ham or lobster.

Cookbook Committee

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SWISS CHEESE AND MUSHROOM QUICHE

1 (9-inch) pie crust
1 med. onion, chopped
Salt and pepper
¼ lb. mushrooms, chopped
1½ c. grated Swiss cheese

Custard:

4 eggs
1 to 1½ c. milk
3 T. flour
¼ tsp. salt
¼ tsp. dry mustard
Sprinkle paprika

Follow directions for single crust. Cover bottom of crust with cheese. Sauté onion and mushrooms in butter with salt and pepper, then pour over cheese. **Custard:** Beat ingredients for custard well; pour over mushroom layer. Sprinkle with paprika. Bake at 375° for 40-45 minutes or until solid in the center when jiggled. Yield: 4-6 servings.

Variations: Substitute cheddar for Swiss. Use fresh tomato slices instead of mushrooms (do not sauté tomatoes). Substitute 1 cup chopped scallions for the onion. Add 1 teaspoon prepared horseradish. Use chopped ham instead of mushrooms.

Shawna Hilferty

BAKED OATMEAL

2¼ c. quick oats or 2¾ c. reg. oatmeal, uncooked
¾ c. firmly packed brown sugar
¾ c. raisins, dried cranberries or cherries
1 tsp. ground cinnamon
½ tsp. salt (opt.)
3⅓ c. skim milk
4 egg whites, slightly beaten or ½ c. egg substitute
1 T. vegetable oil
1 T. vanilla

Heat oven to 350°. Spray an 8-inch square glass baking dish with non-stick cooking spray. In large bowl, combine oats, brown sugar, raisins, cinnamon and salt; mix well. In medium bowl, combine milk, egg whites, oil and vanilla; mix well. Add to dry ingredients; mix until well blended. Pour into prepared baking dish. Bake, uncovered, for 55 to 60 minutes or until center is set and firm to the touch. Cool slightly before serving. Top with yogurt and fruit, if desired. Store, covered, in the refrigerator. Makes 8 servings, 260 calories per serving.

Josette Harrison

COUNTRY GRITS

3 c. cooked grits
½ c. margarine
1 doz. scrambled eggs
1 lb. sausage, browned

Cook grits (can use instant grits) until done, following package directions. Remove from heat and add butter. In large bowl, mix together cooked oats, scrambled eggs and sausage. Serve with toast or biscuits. Yields 8 servings.

Note: Instead of mixing the grits, eggs and sausage together, you can serve separately.

Aletha Tecklenburg

GARLIC CHEESE GRITS

4 c. water
1 clove garlic, finely minced
¼ tsp. salt
⅛ tsp. pepper
1 c. quick-cooking grits
2 T. butter
1¼ c. shredded cheddar
2 eggs, beaten
½ c. milk

Preheat oven to 350°. In a large saucepan, bring the water to a boil, adding the garlic, salt and pepper. Gradually stir in the grits. Lower the heat and simmer, stirring occasionally, 5 minutes. Remove pan from heat and stir in butter and cheese until the butter melts. Mix the eggs with the milk and stir thoroughly into the grits. Turn grits into a greased 2-quart casserole. (Sprinkle with additional ¼ cup cheddar, if desired.) Sprinkle paprika on top. Bake for 1 hour or until set and lightly browned.

Gail Lovelace

BAKED STUFFED FRENCH TOAST

4 lg. slices sourdough bread, crusts removed and cubed
1 (8-oz.) pkg. cream cheese, cut in cubes
1 lg. Granny Smith apple, peeled and chopped
6 eggs
1 c. milk
½ tsp. cinnamon
2-3 T. sifted powdered sugar

Preheat oven to 375°. Place ½ of the bread cubes in an ungreased 11 x 7-inch dish. Cover with all cream cheese cubes, distributing evenly. Sprinkle with chopped apple and top evenly with remaining bread. Beat together eggs, milk and cinnamon. Pour over bread mixture. Bake for 35 minutes or until set. Sprinkle with powdered sugar before serving.

Francine White

CHEESE BLINTZES

1 egg
⅓ c. milk
Dash salt
1 tsp. sugar
1 T. melted butter
2 T. butter, divided
5 T. all-purpose flour
Additional butter as needed for coating skillet

Beat together egg, milk, salt, sugar and melted butter in bowl. Stir in flour. Heat 1 teaspoon butter in 6-inch skillet. Add 2 tablespoons batter and swirl skillet to coat bottom with batter. When edges are lacy and brown and center of skin is firm, remove and place on plate. Top with a sheet of plastic wrap. Repeat (should make 6, ensure you place a sheet of plastic wrap between each). Place 1 skin at a time, cooked side up, on work surface. Add 1 tablespoon filling to center of each skin. Fold up by tucking sides to center, bottom to center, then top to center. Repeat with remaining skins and filling. Prepare Apricot Sauce. When ready to cook, melt 1 tablespoon butter in skillet and add two blintzes at a time to skillet, folded side down. Brown on both sides until golden, about 5 minutes per side. Keep warm in 200° oven while preparing remaining blintzes. Serve blintzes hot with Apricot Sauce.

Filling:

1 c. Farmer cheese or dry sm. curd cottage cheese
½ tsp. ground cinnamon
1 tsp. fresh lemon juice
1 T. sugar

Combine the cheese, egg yolk, cinnamon, lemon juice and sugar in bowl; blend well.

Apricot Sauce:

½ c. diced, dried apricots
1 to 2 T. orange marmalade
¼ c. apple juice

Combine in small pan. Simmer until thick and tender, 10-15 minutes. Pour over blintzes and serve. Makes 6 blintzes or 2 servings.

Bert Antry Standrige

35439-00

EASY WAFFLES

4 eggs
1 stick melted margarine
2 c. flour
1 T. baking soda
½ tsp. salt
1 T. sugar
1 c. milk
2 tsp. vanilla extract

Mix all ingredients in large bowl. Bake and serve! Makes 6-8 large waffles.

Christina Hoke

HAM 'N CHEESE BISCUIT TURNOVERS

⅓ c. diced ham
⅓ c. shredded cheddar cheese
2 tsp. mayonnaise or Miracle Whip
1 (7.5-oz.) pkg. refrigerated buttermilk biscuits
Vegetable cooking spray

Preheat oven to 350°. In small bowl, combine ham, cheese and mayonnaise. Press each biscuit into a 3-inch diameter circle. Spoon 1 tablespoon ham mixture into center of biscuit and fold over. Press edges together. Place on a greased baking sheet. Use scissors to cut slits in top of turnovers. Bake for 15 or 20 minutes or until golden brown.

Tammy Ohrnstein

RUTHANNE FIELD'S POPOVERS

1 Village Baker popover pan
1 c. flour
¼ tsp. salt
3 lg. eggs
1 c. milk
1 T. unsalted butter, melted
2 T. unsalted butter, cut into 6 even pieces

Oil or spray with non-stick vegetable oil spray the popover pan. Preheat oven to 425° and set rack in middle of oven. Preheat popover pans in oven about 2 minutes. Blend flour, salt, eggs, milk and melted butter until mixture is the consistency of heavy cream, about 1-2 minutes. This can be mixed in a food processor, blender, electric mixer or with a hand mixer. The batter can be made ahead of time and stored in the refrigerator. Batter should be used at room temperature. Place 1 small piece of butter in each cup and place pans back in preheated oven until butter is bubbly, about 1 minute. Fill each cup half full with batter and bake 20 minutes. Reduce temperature to 325° and continue baking 15-20 minutes. Makes 6 popovers. Popovers are best right from oven. Serve with butter, jams, etc.

Note: Convection oven temperature 400° for 20 minutes, then at 300° for 15-20 minutes. Times may vary according to oven.

Katie Richards

BREAKFAST ROLLS

1 c. brown sugar
½ c. chopped nuts
⅓ c. maple flavored syrup
¼ c. butter, melted
8 oz. cream cheese, softened
¼ c. powdered sugar
2 (10-oz.) cans Hungry Jack reg. flaky biscuits

Heat oven to 350° and use a 9 x 13-inch pan. Combine first 4 ingredients and put into bottom of pan. Blend cream cheese, powdered sugar and 2 teaspoons butter until smooth. Separate dough to 20 biscuits. Flatten dough and spoon 1 tablespoon cream cheese mixture into center and fold to make finger-shaped rolls. Place seam down in rows; bake. Cool and turn over on waxed paper or a plate.

Amy Jo Henderson

DROP DOUGHNUTS

½ c. mashed potatoes (mashed with milk and butter)
½ c. sour cream
1½ c. all-purpose flour
¼ c. sugar
1 egg, beaten
½ tsp. vanilla
½ tsp. baking soda
¼ tsp. baking powder

Combine potatoes, sugar, egg, sour cream and vanilla. Add remaining ingredients. Heat oil to 375°. Drop dough by teaspoonfuls, 5 to 6 at a time, into oil. Fry until golden brown. Drain; sprinkle with sugar or confectioners' sugar if desired.

Lynne Donchez

MARSHMALLOW DELIGHTS

1 (8-oz.) tube refrigerator crescent rolls
¼ c. sugar
1 T. ground cinnamon
8 lg. marshmallows
¼ c. butter or margarine, melted

Separate rolls into 8 triangles. Combine sugar and cinnamon. Dip each marshmallow into butter, roll in cinnamon-sugar and place on triangle. Pinch dough around marshmallows, sealing all edges. Dip tops of dough in remaining butter and cinnamon-sugar. Place, sugar side up, in greased muffin cups. Bake at 375° for 13-15 minutes. Serve warm!

Note: The marshmallow disappears and creates a gooey cinnamon roll!! So easy!

Tammy Ohrnstein

ANGEL BISCUITS

5 c. self-rising flour, unsifted
⅓ c. sugar
1 tsp. baking soda
2 pkgs. dry yeast
1 c. Crisco
2 c. buttermilk
¼ c. warm water

Blend first 3 ingredients and set aside. Dissolve yeast in warm water and add to flour mixture. Cut in Crisco with pastry blender until mixture is like a coarse meal. Gradually add buttermilk, mixing with hands. Cover or place in plastic bag, leaving room to expand. Refrigerate at least 2 hours. Will keep up to 10 days. Tear off and shape in walnut-size balls. Dip in melted margarine; place in pan sprayed with Pam. Bake at 425° for 10 minutes.

Barbara Hylton

DINNER ROLLS

1 c. milk
½ c. butter
½ c. sugar
1 pkg. yeast
3 eggs
4½-5 c. flour
½ tsp. salt

Scald milk. Remove from heat. Stir in butter and sugar. Cool to 85°, add yeast and wait until dissolved. Stir eggs into milk, then mix in flour and salt. Stop when dough is soft, not sticky or too dry. Let rise until doubled, about 45 minutes. Divide into 3 balls, roll out each into a circle, then cut each into 12 pieces like a pizza. Roll each slice up from the outside toward the center and place on **lightly** greased baking sheet. Let rise until doubled (about 30 minutes) and bake at 350° for 10-15 minutes, until browned. Bakes quite brown on bottoms in 12 minutes. May have to reduce oven temperature to 125° or bake rolls for 10 minutes instead of 12. Amount of salt listed above should be sufficient. Makes 3 dozen rolls.

Jewel Farris

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DINNER ROLLS

¼ c. oil
1¼ c. water
3 c. flour
1 tsp. yeast
2 tsp. sugar
1 tsp. salt

Prepare in bread machine on dough cycle. Bake at 350° for 10 minutes in muffin tins.

Julie Gulley

QUICK ROLLS

2 c. Bisquick
8 oz. sour cream
1 stick butter

Measure Bisquick in bowl. Make well in dry mix. Pour in melted butter and sour cream; mix well. Pour in greased muffin tins and bake at 400° for 15 to 20 minutes, until brown.

Lynne Donchez

SPANAKOPITA

(A Greek Spinach Pastry)

1 c. chopped onion
2 c. crumbled feta cheese
½ to 1 lb. melted butter
2 T. flour
1-lb. pkg. defrosted phyllo dough
2 c. (1 lb.) cottage or pot cheese
1 lb. frozen chopped spinach, thawed and drained
5 eggs
1 tsp. basil
½ tsp. oregano

Sauté onion in 3 tablespoons of butter. (Onion can be microwaved 2 minutes or until soft.) Combine onion with feta cheese, flour, cottage cheese, spinach, eggs and spices. Butter the bottom and sides of a 9 x 13-inch baking pan. Place phyllo leaf in the pan. (It will outsize the pan. Let the edges climb the sides.) Brush the phyllo generously with butter. Repeat until you have 8 layers of phyllo dough. Spread half of the filling on dough. Continue with another stack of 8 layers of phyllo dough (don't skimp on the butter), then apply the remaining filling, spreading it to the edges. Fold the excess phyllo down along the edges, making little tidy corners. Continue with layers of phyllo dough until you run out of room in your pan. Butter the top layer and sprinkle with anise or fennel seed (optional). Bake, uncovered, for about 45 minutes at 375°. Yield: 8 servings.

Variations: Use olive oil spray or Pam for every third phyllo layer or so. (It won't be as good, but also won't be as fattening!) Use a 10 x 15-inch baking pan. Use 2 pounds fresh spinach instead of frozen. Clean, stem and chop the spinach. Salt it lightly and cook, adding no water, for five minutes.

Shawna Hilferty

APPLE OATMEAL MUFFINS

1 c. flour
1 c. rolled oats
3 tsp. baking powder
½ tsp. salt
¼ c. brown sugar
1 c. grated apple
1 egg, beaten
3 T. vegetable oil
¼ c. raisins
½ c. milk
3 T. brown sugar
½ tsp. cinnamon

Preheat oven to 400°. Grease or line muffin tin. Combine dry ingredients in large mixing bowl. Add apple, egg, oil, raisins and milk. Stir only until moistened. Spoon into muffin cups and sprinkle with brown sugar and cinnamon mixture. Bake 25 minutes. Makes 12 muffins.

Josette Harrison

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BLUE'S BANANA MUFFINS

3 ripe bananas, mashed
1 stick margarine, softened
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
Dash salt
1 tsp. vanilla

Beat sugar and cinnamon. When creamy, add eggs, flour, baking soda, salt and vanilla. Mix in the bananas. Bake at 350° for 18 minutes in greased and floured pan. Makes 5 dozen mini muffins.

Josette Harrison

BANANA-NUT MUFFINS

4 egg whites
2 very ripe blenderized bananas
¾ c. nonfat milk, water or fruit juice
½ c. ground raw almonds
1 tsp. baking powder
½ c. carob powder
1¾-2 c. oatmeal

Beat the egg whites until fluffy. Fold in the bananas, liquid and almonds. Add the baking powder and carob powder. Slowly add the oatmeal until the mixture is a muffin-batter consistency; it should hold its shape, but still be very moist. This may require 1¾ to 2 cups oatmeal, but use more or less as needed. Bake in a Pam-sprayed nonstick muffin tin in 350° oven for 30 minutes or until done. Makes 1 dozen.

Sara L. McCullough

BASIC OATMEAL MUFFINS

2 egg whites
2 T. honey
¾ c. plain nonfat yogurt
¾ c. apple or orange juice
1 tsp. baking soda
1¾ c. oatmeal
½ c. oat bran
½ c. raisins

Stir all ingredients together, starting from the top of the list and working your way down. Bake in a Pam-sprayed nonstick muffin tin in a preheated 350° oven for 30 minutes or until done.

Variation: For a finer textured muffin, blenderize oatmeal before adding to recipe. Makes 1 dozen.

Sara L. McCullough

COFFEE SHOP CORN MUFFINS

1¼ c. cornmeal
1 c. all-purpose flour
⅓ c. packed brown sugar
⅓ c. sugar
1 tsp. baking soda
½ tsp. salt
1 egg
1 c. buttermilk
¾ c. vegetable oil

In a bowl, combine cornmeal, flour, sugars, baking soda and salt. In another bowl, beat egg, buttermilk and oil; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups ¾ full. Bake at 425° for 12-15 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack. Yield: 1 dozen.

Shawna Hilferty

MINI MAIZE MUFFINS

2 c. self-rising cornmeal
1 c. buttermilk
1 can cream-style corn
4 oz. grated cheese
½ c. oil
3 eggs

Mix all ingredients together in a large bowl. Pour into greased mini muffin tins. Bake at 350° until done.

Aletha Tecklenburg

BANANA NUT BREAD

1¾ c. all-purpose flour
1½ tsp. baking powder
½ tsp. baking soda
⅔ c. sugar
½ c. shortening
2 eggs
½ c. chopped nuts
¾ tsp. salt
2 tsp. milk
1 c. mashed bananas

Stir together flour, baking powder, soda and salt; set aside. Beat sugar and shortening until light. Add eggs, 1 at a time, then milk; beat until smooth. Add flour mixture and bananas alternately beating until smooth. Fold in nuts. Turn batter into lightly greased pan, 8 x 4 x 2 inches. Bake at 350° for 60 minutes.

Julie Gulley

35439-00

CRANBERRY NUT BREAD

½ c. butter or margarine
1 c. sugar
1 egg
2 c. flour
2 tsp. baking powder
¼ tsp. salt
¾ c. milk
1 tsp. vanilla
1½ c. halved cranberries
½ c. chopped nuts

Cream butter and sugar. Add egg and vanilla. Mix well. Add flour, baking powder and salt alternately with milk. Blend smoothly. Fold in nuts and cranberries. Bake in greased loaf dish at 350° for 45-50 minutes. Sprinkle with sugar after removing from oven.

Cookbook Committee

IRISH BREAD

3 c. sifted flour
2 T. baking powder
½ tsp. salt
⅔ c. sugar
1 c. milk
4 T. melted butter
2 well beaten eggs
1 c. seedless raisins (soaked in warm water)

Combine all ingredients and bake in oven at 350° for approximately 40-45 minutes in a greased 10-inch diameter cast-iron skillet.

CH (Col.) Joseph O'Keeffe

POPPY SEED BREAD

Bread:

3 c. flour
1½ tsp. salt
1½ tsp. baking powder
2½ c. sugar
1½ c. milk
1⅛ c. oil
1½ tsp. poppy seed
3 eggs
1½ tsp. vanilla
1½ tsp. almond extract

Glaze:

¾ c. sugar
¼ c. orange juice
½ tsp. vanilla extract
½ tsp. almond extract
2 T. melted butter

Bread: Combine all ingredients for bread in listed order, blending thoroughly after each addition. Bake in greased and floured loaf pans. Makes 2 regular loaves. Bake at 350° for 1 hour and 15 minutes (check with a toothpick for doneness). Remove from oven and let cool for 5-7 minutes. Remove from pan and drizzle with glaze.

Note: I halve the glaze recipe.

Keri Hatch

PUMPKIN BREAD

3 c. sugar
4 eggs
1 c. salad oil
1½ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
⅔ c. water
16-oz. can pumpkin
3½ c. flour
2 tsp. baking soda

Mix sugar, eggs, oil, salt, cinnamon, nutmeg and water. Add the pumpkin, flour and baking soda. Pour into 3 greased loaf pans. Bake at 350° for 1 hour.

Julie Gulley

PUMPKIN, SWEET POTATO OR YAM BREAD

⅓ c. Butter Buds liquid
½ c. orange or pineapple juice concentrate
4 egg whites
1 c. mashed cooked pumpkin, sweet potato or yam
1 tsp. baking soda
1 tsp. cinnamon
¼ tsp. nutmeg
⅛ tsp. ginger
1¾ c. whole-wheat flour (or 1 c. whole-wheat mixed with ¾ c. other whole-grain flour)
¼ c. drained, unsweetened pineapple chunks (opt.)

Blenderize the Butter Buds with the fruit juice concentrate and egg whites. While the blender is running, add the pumpkin, sweet potato or yam. Add the baking soda, cinnamon, nutmeg and ginger. Gradually add the flour until of a doughy consistency. If you plan to use the pineapple chunks, add separately; do not blenderize. Bake in a Pam-sprayed nonstick loaf pan in a preheated 350° oven for 45 to 60 minutes or until a toothpick, when inserted into center of loaf, comes out clean. Makes 1 loaf.

Sara L. McCullough

ZUCCHINI BREAD

3 eggs
1 c. oil
2 c. sugar
3 tsp. vanilla
3 c. flour
1 tsp. baking powder
3 tsp. cinnamon
1 tsp. baking soda
1 tsp. salt
3 c. zucchini, peeled and grated
1 c. crushed pineapple, drained
½ c. nuts
½ c. raisins

Beat eggs, oil, sugar and vanilla. Sift dry ingredients. Add dry ingredients alternately with zucchini and pineapple. Mix well. Add nuts and raisins. Pour into 2 greased 8-inch loaf pans. Bake for about 1 hour at 350°.

Kelly Keeney

ZUCCHINI BREAD

3 eggs, beaten
2 c. sugar
1 c. oil
2 c. peeled and grated zucchini
3 tsp. vanilla
3 c. sifted flour
1 tsp. each: salt, soda and baking powder
2 tsp. cinnamon
½ c. nuts, raisins or dates (opt.)

Combine ingredients as for any quick bread. Bake for 50-55 minutes in 2 greased and floured loaf pans at 350°.

Francine White

GRAMMA DENNIS' QUICK YEAST DOUGH

2 pkgs. yeast
1 c. water (warm not hot)
1 c. milk
½ c. sugar
1 tsp. salt
2 beaten eggs
5 to 6 c. sifted flour
3 T. melted butter

Soften yeast in warm water with 1 teaspoon sugar. Scald milk, salt and sugar and cool until lukewarm. When cool, stir in yeast mixture, beaten eggs and about 4 cups of the flour. Beat until smooth. Stir and add enough flour to make a smooth elastic dough. Place in bowl; pour melted butter over dough and turn once or twice to spread butter. Cover and let rise for about an hour, just until double in size. Punch down; turn onto a floured board. From here you can make 3 small loaves, 2 dozen rolls or some of the best cinnamon rolls! Enjoy.

Jennifer Wisel

SALAD CROUTONS

3 T. soft margarine
3 (¾-inch) slices French bread
¼ tsp. garlic powder
2 T. grated Parmesan

Spread margarine over both sides of bread slices. Sprinkle with garlic powder. Cut slices into ¾-inch cubes. Place on baking sheet and bake at 350° for 15 minutes or until croutons are crisp and dry. Cool. Store in airtight container. Yields about 1½ cups.

Aletha Tecklenburg

35439-00

BAKER'S CLAY

4 c. flour
1 c. salt
1½ c. water

In large bowl, mix flour and salt with wooden spoon. Slowly add water, mixing while you pour. Dough will be very stiff. Knead for 10 minutes. Dough is ready when texture is soft and smooth. Dries quickly, so keep in plastic container while using. Bake finished creations at 325°-350°. **Never hotter.** Baking time varies, about 30 minutes for ½-inch designs. Great for Christmas tree decorations.

Barbra Lehman

DOUGH ORNAMENTS

4 c. plain flour
1 c. salt
1½ c. water

Mix all ingredients in a bowl with your hands until it holds together. (A few more teaspoons of water may be needed.) Roll out the dough and cut with cookie cutters or form into shapes with hands. Put a small hole in top of ornament before baking. Bake at 350° for about 1 hour. Let the ornaments cool. Paint with tempera paint and/or glue or glitter or sequins until decorated.

Aletha Tecklenburg

PLAY DOUGH

2 c. flour
1 c. salt
2 c. water
4 T. cream of tartar
2 T. salad oil
Food coloring as desired

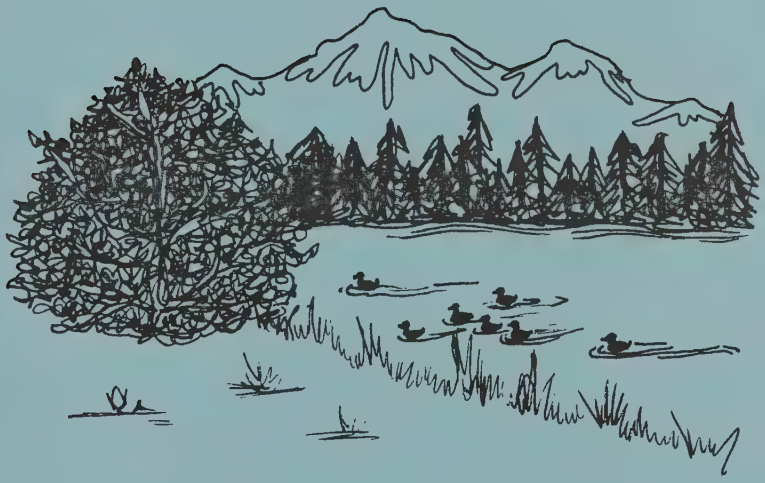
Put into saucepan and cook 3 to 5 minutes, until thick, stirring constantly. Store in covered container at room temperature.

Note: I usually add a little more oil and little less water for Alaska's dry air.

Barbra Lehman

35439-00

Meats, Poultry & Seafood



Nestled among spruce and birch trees, Otter Lake offers the finest in year-round recreation for Fort Richardson residents. In the summer, soldiers and their families enjoy fishing, paddleboat races and leisurely canoe outings on the placid lake. In the winter, Otter Lake has some of the area's finest ice fishing opportunities. Otter Lake Lodge, a chalet-style lodge with a beautiful view of the lake and the Chugach Mountains, is also the site for many holiday parties, weddings, and other special functions.

35439-jb-5mt

Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage and others, can be parboiled before grilling to reduce the fat content.

- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating, or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well marbled cuts of meat.

- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer and add marinade. Refrigerate for about 20 minutes and you'll have succulent, tender meat.

- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.

- It's easier to thinly slice meat if it's partially frozen.

- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.

- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.

- When frying meat, sprinkle paprika over it to turn it golden brown.

- Thaw all meats in the refrigerator for maximum safety.

- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.

- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.

- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.

- Scaling a fish is easier if vinegar is rubbed on the scales first.

Meats, Poultry & Seafood

ITALIAN BEEF

5-lb. chuck roast
¼ c. lemon juice
1½ T. black pepper
1 T. garlic salt
2 T. oregano leaves
4 bay leaves

Mix all together and pour over roast. Bake until tender in 325°-350° oven. Remove bay leaves and shred meat. Put meat back in broth and let set overnight. Reheat the next day in slow cooker. Serve with pepperoncini imported peppers on French rolls.

Tammy Ohrnstein

KOREAN BEEF

2 lbs. top round or sirloin, cut into strips

Marinade:

¼ c. brown sugar
5 cloves garlic, crushed
4 green onions, sliced
½ c. oil
½ c. soy sauce
½ tsp. pepper

Mix marinade together and pour over meat. Marinate 3-4 hours. Broil 3 minutes on each side or bake for 8 minutes at 500° or stir fry. Great with rice and vegetables!

Josette Harrison

MAMA'S BAKED MEATBALLS

1 lb. ground meat
¾ c. Italian bread crumbs
¼ c. Parmesan cheese
1 egg
Salt, pepper, garlic, basil and oregano to taste
Marinara sauce of your choosing
Mozzarella cheese, if desired

Make meat mixture, using meat, bread crumbs, Parmesan, egg and seasoning. This mixture can be made to the liking of your family, spicier or milder. Form meat mixture into meatballs, either serving-size or cocktail-size. Sauté meatballs gently, then place in a baking dish. (At this point, you can also freeze them.) Drizzle your sauce over the meatballs and sprinkle with more Parmesan and layer mozzarella if desired. Bake in a 350° oven until bubbly. Allow to cool slightly before serving. Serve with thin or angel hair pasta, salad and a nice table red wine. This dish can be prepared using individual porcelain dishes. Bake and serve in these dishes, makes for a nice presentation and is lovely for a dinner party.

Jackie Henderson

NANA'S MEATBALLS

1 lb. hamburger meat
½ c. bread crumbs
1 egg
Salt and pepper
1 pkg. onion soup mix
2 T. milk

Combine all ingredients. Form into balls and place on cookie sheet. Bake at 350° for 15-20 minutes.

Katie Richards

SALISBURY STEAK

1 lb. ground beef
1 can cream of mushroom soup
⅓ c. bread crumbs
1 egg, beaten
¼ c. finely chopped onion

In bowl, mix together ¼ cup of the soup, beef, bread crumbs, egg and onion. Shape into patties. In skillet sprayed with non-stick spray, cook patties over medium-high heat until browned on both sides. Spread remaining soup in casserole dish and place patties in dish. Cover and bake at 350° for 30 minutes, turning patties during cooking time once or twice.

Robin Ward

35439-00

SHERRIED ROAST BRISKET OF BEEF

4-5 lb. beef brisket
2 tsp. salt
1 tsp. white pepper
2 tsp. paprika
1 med. onion with 8-10 whole cloves stuck in it
1 c. dry sherry

Rub salt, pepper and paprika into meat. Place on heavy-duty foil in open roasting pan. Add clove-studded onion. Bake for 1 hour in 400° oven (meat should be fairly brown). Remove onion. Pour sherry over and around meat. Cover tightly with roasting lid or foil. Bake for 2½-3 hours at 350°, basting from time to time. Add fresh mushrooms to drippings (may need to add some water). Slice the meat across the grain. Serves 6-8.

Erin Thompson

BAKED HAM SLICES

1 lb. sliced ham
Brown sugar
12 oz. Coke

In baking dish, layer ham. Sprinkle brown sugar between layers. Pour Coke over top. Let set for at least 1 hour. Bake at 350° for 20 minutes or until hot throughout.

Aletha Tecklenburg

PORK TENDERLOIN IN SPICED BOURBON SAUCE

¼ c. Makers Mark (or other brand of bourbon)
¼ c. soy sauce
¼ c. brown sugar, packed
3 cloves garlic, minced
¼ c. Dijon mustard
1 T. fresh ginger, minced
1 T. Worcestershire sauce
¼ c. vegetable oil
2 (1-lb.) pork tenderloins

Combine all ingredients except pork with a whisk or in food processor. Place tenderloins and marinade in Ziploc bag in the refrigerator overnight. Place tenderloins on rack in shallow roasting pan and cook at 425° for 25-35 minutes, until the pork has reached 165° internally and has just lost its pinkness. Baste often while cooking. Do not overcook or it will be dry. Slice ½ inch thick to serve as a main course or slice ¼ inch thick to serve on French bread slices for a picnic. Serves 6.

Erin Thomson

CHICKEN CORDON BLEU

4 boneless, skinless chicken breasts
1 T. margarine
½ tsp. pepper
4 slices ham
4 slices Swiss cheese

Pound chicken breasts to flatten. Melt margarine in nonstick skillet over medium heat. Cook chicken 2 minutes on each side. Sprinkle each side with pepper. Place in a 9-inch square pan. Top with a slice of ham. Pour pan drippings over chicken. Cover with foil and bake at 375° for 25 minutes. Add a slice of cheese to top of each piece. Cover and bake 5 more minutes. Serve with honey-mustard sauce.

Aletha Tecklenburg

CHICKEN ELEGANT

4-5 meaty chicken breasts
1 pt. sour cream
1 can cream of mushroom soup
1 (7-oz.) pkg. Pepperidge Farm stuffing (dressing, not cubed)
½ c. butter
1 c. chicken bouillon

Cook chicken and cut in bite-size pieces. Mix sour cream and mushroom soup and add chicken. Place in bottom of 13 x 9-inch pan. Melt butter in bouillon. Add stuffing and place on top of chicken. Bake at 350° for 30 minutes. Serves 4-6.

Judy Cavanagh

35439-00

CHICKEN MARRAKESH

2 (2½-lb.) chickens, quartered
½ c. fresh lemon juice
2 T. grated lemon rind
1 clove garlic, peeled and crushed (opt.)
2 tsp. thyme
1 tsp. salt
1 tsp. pepper
¼ c. sweet butter, melted
3 lemons, thinly sliced
½ c. chopped parsley

Wash and dry the chicken pieces. In a shallow baking pan, arrange the chicken pieces in a single layer. In a small bowl, combine the lemon juice, lemon rind, garlic, thyme, salt and pepper; mix together well. Spoon this mixture over the chicken, turning to coat well. Marinate at room temperature for 3 to 4 hours, turning the chicken several times. Preheat the oven to 425°. Drain the chicken well on paper towels, reserving the marinade. In a shallow baking pan, again arrange the chicken pieces in a single layer, skin side up. Brush with the melted butter. Bake, covered, for 25 minutes. Brush with the remaining marinade and bake, uncovered, for 25 to 35 minutes longer, basting frequently, until the chicken is browned and cooked through. Garnish with the lemon slices and sprinkle with chopped parsley. Serve any remaining marinade from the pan as a sauce. Serves 6 to 8.

Deb Mulcahy

HERBED MUSTARD-COATED CHICKEN

2 T. Dijonnaise mustard
2 T. bottled Italian salad dressing
1 lg. garlic clove (or 1 T. bottled, chopped garlic)
½ c. seasoned bread crumbs
2 T. chopped fresh parsley or 2 tsp. dried parsley flakes
1 T. chopped fresh thyme or 1 tsp. dried thyme leaves
¼ tsp. coarse ground black pepper
2 T. margarine or butter, melted
4 boneless, skinless chicken breasts

Heat oven to 425°. Grease 15 x 10 x 1-inch baking dish. In small bowl, combine mustard, salad dressing and garlic; mix well. In medium bowl, combine bread crumbs, parsley, thyme and pepper; mix well. Add butter; toss well. Dredge chicken in mustard mixture and place in greased baking dish. Spoon bread crumb mixture evenly on top of chicken; press firmly. Bake at 425° for 15-20 minutes or until chicken is fork-tender and juices run clear.

Note: My family really enjoyed this dish, even the non-mustard lovers. Very tasty and has a nice presentation.

Shawna Hilferty

HOOKER'S CHICKEN

6 boneless chicken breasts
½ pt. sour cream
2 T. lemon juice
2 T. Worcestershire sauce
1 tsp. celery salt
1½ tsp. paprika
1½ tsp. garlic salt
1 pkg. Pepperidge Farm herbal stuffing mix
1 stick margarine

Combine sour cream, lemon juice, Worcestershire sauce, celery salt, paprika and garlic salt. Dip chicken in sour cream mixture and roll in stuffing mix. Place overnight in refrigerator if desired. Before baking, pour melted margarine over chicken. Bake at 350° for 30-35 minutes.

Robin Ward

KING RANCH CHICKEN

¼ c. butter
1 med. bell pepper, chopped
1 med. onion, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
2 cans Ro-Tel diced green chilies and tomatoes
2 c. cubed cooked chicken
12 corn tortillas, quartered
2 c. shredded cheddar cheese

Sauté onion and bell pepper until tender. Combine with soups, Ro-Tel tomatoes and chicken, stirring until well blended. Alternately layer tortillas, some mixture and cheese, repeating for 3 layers. Bake for 40 minutes at 325°.

Kim Childs

LIME BUTTER CHICKEN

6 boneless chicken breast halves, sprinkled with salt and pepper
1 lg. lime
6 T. butter (not margarine)
½ tsp. dried dill weed
½ tsp. chopped chives
1-2 T. salad oil

Cook chicken in oil until tender (brown both sides for 10 minutes). Arrange on platter and keep warm. Discard oil. Squeeze lime juice into skillet and cook on low until begins to bubble. With wire whisk, stir in butter, 1 tablespoon at a time. Cook, stirring, until butter becomes opaque and forms a creamy sauce. Stir in herbs and spoon over chicken.

Katie Richards

35439-00

MOM'S HAWAIIAN CHICKEN

2-3 lbs. boneless chicken breasts

Sauce:

1 (9-oz.) can crushed pineapple
¼ c. brown sugar
⅓ c. ketchup
¼ c. vinegar
2 T. cornstarch
1 tsp. salt
½ tsp. Worcestershire sauce
1 tsp. soy sauce

Place chicken breasts in casserole dish. **Sauce:** Blend vinegar and cornstarch. In saucepan, cook pineapple, sugar, ketchup, vinegar-cornstarch mix, salt, Worcestershire sauce and soy sauce. Stir frequently until thickened. Pour sauce over chicken and bake, uncovered, at 325° for 2 hours or at 375° for 45 minutes to 1 hour. **Optional:** Add cup of green pepper during last 15 minutes of baking.

Katie Richards

ORYSIA CHICKEN

1-2 lbs. boneless chicken breasts
1 (16-oz.) ctn. sour cream
1 can cream of mushroom soup

Cut chicken into 2-or 3-inch pieces. Mix sour cream and soup together, then add chicken. Bake at 350° for 40-45 minutes. Serve with rice or noodles.

Julie Dail

OVEN FRIED CHICKEN

1 c. Italian bread crumbs
3 T. Parmesan cheese
2 T. melted butter or margarine
6 boneless and skinless chicken breast halves

Mix bread crumbs, cheese and butter and coat chicken pieces. Bake on greased baking sheet at 375° for about 30 minutes or until juices run clear. Turn chicken over about half-way through cooking time.

Josette Harrison

SHRIMP MARIO

20 lg. or jumbo shrimp, shelled & deveined
½ stick butter, melted
1½ cans tomato sauce
3 oz. dry white wine
⅓ c. lemon juice
1 tsp. oregano
1 tsp. salt
¼ tsp. pepper
2 tsp. crushed garlic
Sliced mozzarella (on top)

Butterfly shrimp by splitting down backs and pressing open to flatten. Put in dish. Pour melted butter over shrimp. Mix tomato sauce, wine, lemon juice, oregano, salt, pepper and garlic. Pour over shrimp. Remove dish from oven to broil. Lay sliced mozzarella on shrimp. Broil until bubbly. Serve over rice.

Anne Nelson

SWORDFISH KABOBS

4 T. reduced-sodium soy sauce
4 tsp. minced gingerroot
2 cloves garlic, minced
14 oz. boneless swordfish, cut into ½-inch cubes
1 c. yellow bell pepper
1 c. cubed zucchini
12 cherry tomatoes
8 med. mushrooms
1 tsp. sesame oil

In glass bowl, combine first 3 ingredients; add fish; stir to coat, cover and marinate in refrigerator for 20 minutes to 2 hours. Using slotted spoon, remove fish from marinade, reserving marinade. Onto each of 4 (12-inch) wooden skewers, thread ¼ of fish, bell pepper, zucchini, tomatoes and mushrooms, alternating ingredients. Arrange on 12-inch microwavable serving platter. Brush with reserved marinade. Cover and microwave on high for 4 minutes. Rotate halfway through cooking. Let stand for 1 minute to complete cooking. Brush kabobs with sesame oil. Serve. Can be cooked on grill.

Susan Baty

35439-00

Main Dishes

This painting, known as "The Soldier and Christ" was inspired by Joyce Kilmer's poem, "Prayer of a Soldier in France." Father Francis J. Fish, Catholic Chaplain in the 34th Infantry Division, first saw a similar painting during an overseas war assignment in Italy. There he met an Italian painter, Ottavius Delpino, who depicted the sheer, utter wariness of the Infantry man exhausted in combat, his only solace and abiding strength the invisible presence of Christ, who walks with him. When Father Fish became Chaplain of the 42nd Engineers at Fort Richardson in 1951, he brought his painting with him and displayed it at the chapel. When he left a few years later, he granted permission for a copy to be used in the Chapel.

35439-jb-6m

Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.

- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.

- A few drops of lemon juice added to simmering rice will keep the grains separated.

- Green pepper may change the flavor of frozen casseroles. Clove, garlic and pepper flavors get stronger when they are frozen, while sage, onion and salt get milder.

- Don't freeze cooked egg whites; they become tough.

- Spray your grill with vegetable oil to prevent sticking.

- Instant potatoes are a good stew thickener.

- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.

- Store dried pasta, rice (except brown rice) and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.

- Glazed pottery, earthenware, glass, metal - all can be used for casseroles. Many of these casserole containers come in bright colors and pleasing designs to complement your tableware. The type of container you use makes very little difference, as long as it is heatproof.

- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.

- To keep boiled lasagna noodles from sticking together as they cool, keep the noodles separate by draping them over the rim of a pot.

Main Dishes

BBQ MEAT LOAF

1½-2 lbs. lean ground beef
1 egg
¾ c. milk
½ c. chopped onion
½ c. bread crumbs or oatmeal
2 T. parsley

Sauce:

18-oz. bottle BBQ sauce
2 T. brown sugar
½ tsp. mustard

Combine egg, milk, onion, bread crumbs and parsley; add meat; mix well. Form into loaf shape and place in baking dish. Bake at 350° for 1 hour. Top meat loaf with sauce; bake for 15 minutes more. Cool 10 minutes before slicing.

Deanna Jackson

VIRGINIA MEAT LOAF

1½ lbs. ground beef
3 T. chopped onion (frozen works well)
1 c. evaporated milk
¾ c. oatmeal
½ tsp. salt
¼ tsp. pepper

Mix ingredients well and shape into two evenly sized loaves. Place into 8 x 10-or 9 x 13-inch glass baking dish.

Sauce:

2 T. sugar
2 T. Worcestershire sauce
3 T. vinegar
6 T. chopped onion
½ c. water
1 c. ketchup

Mix sauce and pour over meat. Bake at 350° for 1 hour.

Francine White

CHEF'S CASSEROLE

1 lb. hamburger
1 sm. onion
1 sm. can mushrooms
12-15 chopped black olives
1 (16-oz.) can tomatoes, drained
½-1 lb. cheese
Salt and pepper
2-3 oz. egg noodles

Brown hamburger and onion. Drain all grease. Add mushrooms, chopped olives and tomatoes. Add ½-1 pound grated or sliced cheese, salt and pepper to taste. Put egg noodles on top. Cover until soft, then mix them in. Bake at 350° for 45 minutes.

Stacey Green

FRENCH BREAD SUPPER

1 loaf French bread
2 lbs. ground beef
1 can evaporated skim milk
¾ c. bread crumbs
¾ c. peeled and chopped onion
1⅓ T. mustard
2 tsp. salt
Pepper to taste
2½ c. grated cheddar cheese

Preheat oven to 350°. Cut the French bread in half lengthwise. Mix all the ingredients together except the cheese. Spread this mixture evenly on both halves of the bread. Wrap aluminum foil around the bottom of each crust, but do not cover the meat, only the crust and the sides of the meat. Cover the top of each half loaf with grated cheese. Place on a baking sheet and bake for 35 to 40 minutes. Cut into 2-inch slices to make 20 to 25 pieces.

Deb Mulcahy

STUFFED ROLLS

1 lb. ground beef
½ c. chopped onion
Salt
¼ c. tomato catsup
Sliced cheese (of your choice)

Cook beef until brown. Add onion and catsup and salt to taste. Simmer until onion is done. Put mixture in hamburger buns, topped with slice of cheese. Wrap in foil and bake for 20 minutes at 350°.

Aimee Henderson

THE ULTIMATE SLOPPY JOES

1 lb. lean ground beef
½ chopped onion
1 can tomato sauce
1 tsp. dried oregano (or more if desired)
2 c. chopped romaine lettuce
6 Kaiser rolls, split and toasted
2 oz. feta cheese

Cook beef and onion in skillet until meat is brown and onion is tender; drain off fat. Stir in tomato sauce and oregano. Bring to boiling; reduce heat. Simmer, uncovered, about 10 minutes or until desired consistency, stirring occasionally. Arrange romaine lettuce on bottom halves of buns. Spoon meat mixture on top. Crumble feta cheese over meat. Cover with top halves of buns. Makes 6 servings.

Erin Thomson

BEEF ENCHILADAS

2 pkgs. corn tortillas
1 lb. cooked ground beef
2 c. grated cheese
1 (4.5-oz.) can chopped chilies
½ c. chopped jalapeños
1 jar picante sauce
1 (29-oz.) can tomato sauce

Preheat oven to 350°. Layer ingredients in a 9 x 13-inch pan until full. Top with cheese (Colby-Jack or mild cheddar). Bake for 30 minutes or until hot throughout.

Aletha Tecklenburg

MOM WISEL'S ENCHILADA BAKE

1 lb. cooked hamburger with onions
1 can cheddar cheese soup
1 can green chiles
2 cans enchilada sauce (red or green)
Shredded cheese
Flour or corn tortillas

Mix hamburger-onion mix with soup, chiles and 1 can of the enchilada sauce. Line bottom of large cake pan with tortillas and spread mixture on top. Sprinkle on some cheese. Add another layer of tortillas. Pour on ½ the can of enchilada sauce, then the rest of the meat mixture. Add one more layer of tortillas, then the rest of the enchilada sauce. Top with lots of cheese. Cover loosely with foil and bake for about 30-40 minutes. Serve with sour cream and chopped onions.

Note: Chicken can be used instead of hamburger.

Lisa Newberry
Jennifer Wisel

BEEF STROGANOFF

¼ c. margarine or butter
½ c. minced onion
1 lb. lean ground beef, cooked
½ lb. fresh mushrooms, sliced
1 clove garlic, minced
2 T. flour
1 tsp. salt
¼ tsp. cumin powder
¼ tsp. pepper
¼ tsp. paprika
¼ tsp. basil leaves
1 can cream of chicken soup
1 c. sour cream
Fresh parsley
Wide egg noodles, cooked

Sauté onion and mushrooms in hot margarine until soft. Stir in meat, flour, salt and spices. Sauté for 5 more minutes; turn down heat and add soup; simmer, uncovered, for 10 minutes. Stir in sour cream; sprinkle with parsley. Serve over noodles. Serves 6.

Shawna Hilferty

FIVE HOUR STEW

2 lbs. stew meat
1 can tomato soup
1 can French onion soup
1 can water
Carrots
Potatoes
2-3 T. tapioca
Salt
Pepper

Put meat in bottom of Dutch oven. Sprinkle tapioca and other ingredients over top. Stir lightly. Cover and cook at 250° for 5 hours. Don't peek!

CH (Col.) Joseph O'Keeffe

MY DAD'S CHILI

1 lb. ground beef
1 sm. (6-or 8-oz.) can tomato sauce
1 T. chili powder
Salt and pepper to taste

Add small amount of water to the ground beef. Mix. Heat in pot on stove at medium to medium-high heat until meat is browned well. Add tomato sauce, chili powder, salt and pepper. Stir. Reduce heat to low and simmer for several hours. Stir occasionally. **Do not** let stick. Great served over thin spaghetti, with onions and cheddar cheese. Save the leftovers for hot dogs.

Aimee Henderson

SHIRLEY'S POT ROAST

2-3 lb. beef chuck roast
2 c. carrots (whole baby or lg. chunks)
4 med. potatoes, quartered
2 med. onions, cut in lg. chunks
1 can mushrooms
1 can green beans
1 can stewed tomatoes
1 can tomato soup
½ c. red wine
1 tsp. horseradish
1 clove garlic, chopped
Salt and pepper (to taste)

Layer meat and all vegetables in large, covered Dutch oven. Combine soup with all other ingredients and pour over meat and vegetables. Cover and bake at 250° for 5 hours. Don't uncover until done!!! Slice meat and serve.

Lynne Donchez

BBQ CHICKEN FOR SANDWICHES

3 c. cooked, chopped chicken
¾ c. chili sauce
2 T. honey
1 T. soy sauce
¼ tsp. Tabasco
6 kaiser rolls, split

In saucepan, mix all ingredients except rolls and heat until hot throughout, stirring frequently. Fill each roll with about ½ cup chicken mixture. Yields 6 servings.

Aletha Tecklenburg

TERIYAKI ROLL-UP

⅓ c. soy sauce
2 T. honey
¼ tsp. ground ginger
1 clove garlic, crushed
1 tsp. onion, grated
¼ c. white wine
¾ lb. boneless top sirloin or fillet of beef
1 (6-oz.) can whole water chestnuts

Combine soy sauce, honey, ginger, garlic, onion and white wine in a bowl suitable for marinating. Cut meat into very thin diagonal slices. Partially frozen beef holds its shape and is easier to cut. Wrap 1 slice of meat around ½ of the water chestnuts and secure with a toothpick. Marinate at least 1 hour. Preheat broiler. Place oven rack 5-8 inches from element. Turning once, broil meat 3-4 minutes until evenly browned. Watch carefully. May substitute pork tenderloin for beef. May substitute walnuts instead of honey and water chestnuts. Add ½ tablespoon brown sugar.

Gena Churchwell

35439-00

BAKED CHICKEN SALAD

3 c. chopped chicken
1½ c. celery slices
1 c. (4 oz.) shredded cheddar cheese
1 T. chopped onion
1 T. lemon juice
½ tsp. salt
½ c. Miracle Whip salad dressing
6 tomato slices
1½ c. crushed potato chips

Combine chicken, celery, ½ cup cheese, onion, lemon juice, seasoning and salad dressing; mix lightly. Spoon into 1½-quart casserole. Cover with tomato slices. Bake at 350° for 35 minutes. Top with chips and remaining cheese. Bake until cheese melts. Serves 6.

Note: Substitute two (6½-ounce) cans of tuna for chicken and omit salt.

Barbra Lehman

CHEESY MEXICAN CHICKEN

1 can cream of chicken soup
1 (8-oz.) pkg. mild cheddar cheese, divided
½ c. milk
1 pkg. taco seasoning mix
3 c. corn chips

Place chicken in 9 x 13-inch dish. Mix soup, 1½ cups cheese, milk and seasoning mix. Spoon over chicken. Top with chips and cover. Bake at 375° for 30 minutes. Remove cover. Top with remaining cheese. Bake, uncovered, 10 minutes or until cheese is melted.

Tammy Ohrnstein

CHEESY CHICKEN

3 chicken breasts, halved
½ c. margarine, melted
1 clove garlic, minced
1 c. bread crumbs
½ c. grated sharp cheddar cheese
1 tsp. salt
⅛ tsp. pepper

Place garlic clove in melted margarine and let stand at least 30 minutes; remove. Mix crumbs, cheese, salt and pepper. Remove skin and bones from chicken, dip in margarine, then in cheese mixture. Tuck sides under to form meat roll. Place in shallow baking pan. Pour remainder of margarine over chicken pieces. Bake, uncovered, at 350° for approximately 1 hour, basting at intervals.

Katie Richards

CHICKEN ADOBU

10-12 chicken wings
⅔ c. white vinegar
⅔ c. soy sauce
5 cloves garlic
5 bay leaves
20 peppercorns
Water
2 T. oil

In a large saucepan, place the oil and chicken wings. Brown the wings on each side until lightly browned. Pour in the soy sauce and vinegar. Add seasonings and cover mixture with water. Simmer for 45 minutes (watch to make sure the water doesn't boil too low). Serve over white rice.

1LT Brian Henderson

CHICKEN AND RICE

1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 can beef bouillon
1½ cans water
1 stick margarine
1½ cut-up frying chickens or 5-6 skinless boneless chicken breasts
3 c. Minute Rice

Heat soups, bouillon, margarine and water (I usually do this in the microwave). Reserve one cup of this mixture. Add uncooked rice to soup mixture and pour into 9 x 13-inch baking dish. (Some can be placed in a smaller dish, also.) Place chicken on top and pour reserved soup mixture over the chicken. Cover with foil and bake at 325° for 1½ hours. Uncover and bake for one more hour.

Note: This recipe can be varied by using different cream soups, like broccoli or asparagus. You can also add various spices before you place the dish in the oven; garlic powder and lemon-herb seasoning are two that work well!

Francine White

35439-00

CHICKEN BROCCOLI DIVAN

1 (10-oz.) pkg. frozen broccoli, cooked
1½ c. cooked chicken, diced
1 can cream of broccoli soup
⅓ c. milk
½ c. shredded cheddar cheese
1 T. melted butter
2 T. bread crumbs

In 8 x 8-inch casserole, arrange broccoli and chicken. Combine soup and milk and pour over top. Sprinkle cheese on top. Combine butter and bread crumbs. Sprinkle over cheese. Bake at 450° for 15 minutes. Serves 4.

Kerri Clapper

CHICKEN DIJON

4 boneless, skinless chicken breasts
1 can cream of celery soup
⅔ c. water
2 T. Dijon mustard
Salt and pepper
4 c. instant rice (or hot cooked rice)

Brown chicken in sprayed skillet over medium-high heat 10 minutes. Add rest of ingredients except rice. Heat to a boil. Cover and reduce heat to low for 5-10 minutes, until chicken is done. Serve over rice. Makes 4 servings.

Christina Hoke

CHICKEN ENCHILADAS

1 lb. cooked chicken, shredded
8 oz. cream cheese, softened
⅓ c. milk
1 sm. can green chilies, chopped
¼ tsp. chili powder
1 bunch green onions, chopped
½ tsp. salt
1 (10-oz.) can mild enchilada sauce
Cheddar cheese
Flour tortillas

Heat cream cheese with milk until smooth. Add chilies, chili powder, salt and chicken. Fill tortillas with chicken mix and cheddar cheese (to taste). Roll up and place, seam side down, on a baking pan. Cover with enchilada sauce, cheese and onions. Bake at 350° for 25-30 minutes.

Maggie Fussner

CHICKEN ENCHILADAS

2 c. chicken
1 c. chilies, chopped
1 c. enchilada sauce
1 c. half & half
12 tortillas
Cheddar cheese

Mix chicken, chilies and enchilada sauce. Preheat tortillas in microwave 1 minute. Stuff enchiladas. Sprinkle cheese on top and pour on 1 cup half & half. Bake at 375° for 20 minutes.

Ann Moore

CHICKEN ENCHILADAS

1 pkg. flour tortillas
2 c. cooked chicken chunks
2 c. grated cheese
1 (4.5-oz.) can chopped chilies
½ c. chopped jalapeños
2 cans cream of chicken soup

Preheat oven to 350°. Mix the soup, chilies and jalapeños together before layering. Layer ingredients in a 9 x 13-inch pan until full. Top with cheese (Colby-Jack or mild cheddar). Bake for about 30 minutes or until hot throughout.

Aletha Tecklenburg

CHICKEN PICCATA

4 skinless, boneless chicken breasts
1 egg
3 T. lemon juice concentrate
¼ c. flour
⅛ tsp. each: garlic powder and paprika
¼ c. margarine or butter
2 chicken flavor bouillon cubes
½ c. boiling water

Beat egg with 1 tablespoon of lemon juice. Combine flour, garlic powder and paprika. Dip chicken in egg mixture, then flour mixture. In skillet, brown chicken in margarine. Dissolve bouillon in water; add with remaining lemon juice to skillet. Cover and simmer for 20 minutes or until chicken is cooked. Serve with rice, potatoes or noodles.

Josette Harrison

CHICKEN SPAGHETTI

1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
8 oz. cheddar cheese
Chicken breast, boiled, deboned and chunked
Cooked spaghetti

Mix all ingredients, put in casserole dish and bake at 350° for 20 minutes.

Julie Gulley

CHICKEN TETRAZZINI

1¼ c. butter (2½ sticks)
1 med. onion, chopped
1 med. bell pepper, chopped
3-4 stalks celery, chopped
1 c. cheese
2 c. cubed chicken
½ c. flour
2 c. milk
1 can cream of chicken soup
8 oz. spaghetti
1 sleeve Ritz crackers

Cook spaghetti for eight minutes in rapidly boiling water. Drain the spaghetti, then sauté onion, bell pepper and celery in ¼ cup butter. In separate saucepan, melt ½ cup butter; stir in 1½ cups flour and add 2 cups milk gradually. Allow to thicken slightly. Stir in sautéed vegetables, cream of chicken soup and chicken. Add salt and pepper to taste. In large dish, mix soup mixture and spaghetti. Top with cheese. Melt ½ cup butter. Crumble crackers into butter and stir until well blended. Sprinkle mixture over top of casserole. Bake for 35-40 minutes at 350°.

Kim Childs

CHILE CON QUESO RICE AND CHICKEN

1 c. chopped onion
½ c. chopped green pepper
2 cloves minced garlic
2 (20-oz.) cans chopped tomatoes
1 tsp. salt
1 tsp. pepper
2 T. margarine
¼-½ tsp. cayenne pepper
1-2 tsp. cilantro
2 T. paprika
¼ c. chopped jalapeño pepper
2 lbs. Velveeta, cubed
6 c. cooked rice
2 lbs. bite-size pieces cooked chicken

Preheat oven to 350°. Sauté onion, green pepper and garlic until tender. Add tomatoes, salt, pepper, margarine, cayenne pepper, cilantro, paprika and jalapeño pepper. Mix well. Add cheese. Cook until cheese is melted. Blend well. Add rice and chicken. Mix gently. Pour into 5-quart casserole. Cover and bake for 45 minutes. Yields 16 servings. This recipe can be halved.

Kelly Keeney

DIANA MANN'S KING RANCH CHICKEN

1 chicken, boiled in water until done & deboned (save chicken broth)
½ c. green pepper
½ c. onion
1 c. chicken broth
2 cans cream of chicken soup
1 can diced Ro-Tel tomatoes
1 T. chili powder
1 tsp. salt and pepper
¾ lb. Cheddar cheese

Mix together all ingredients, including chicken. In a 9 x 13-inch casserole dish, cover the bottom of pan well with bag of regular flavor Doritos chips. Add chicken mixture on top of chips. Grate ¾ pound mild Cheddar cheese and cover the top of the mixture. Bake at 350° for 45 minutes, until cheese is bubbly. Remove from oven and let set 10-15 minutes. Serves 6-8.

Aimee Henderson

35439-00

EASY CHICKEN AND RICE

2 c. cooked, chopped chicken
2 cans cream of chicken soup
½ can water
Minute Rice

In a large boiler, combine chicken, soup and water. Bring to a boil. Add enough rice to soak up the soup mixture (about 2 cups). Cover and let set for 10 minutes. Stir before serving.

Aletha Tecklenburg

LISA'S FLORENTINE CHICKEN

1 (10-oz.) can white chicken
½ c. red bell pepper
1 (10-oz.) pkg. frozen, chopped spinach, thawed
1 c. cheddar cheese
⅓ c. mayonnaise
1 tsp. lemon zest (finely grated lemon peel)
½ tsp. salt
⅛ tsp. ground nutmeg
2 (8-oz.) ctn. refrigerated crescent rolls

Preheat oven to 375°. Chop bell pepper. Mix chicken, spinach, cheese, mayonnaise, lemon zest, salt, bell pepper and nutmeg. Unroll crescent roll dough. Separate into 16 triangles. Arrange triangles on round pan (preferably stone) with wide ends overlapping in the center and points toward the outside. Pat chicken mixture onto widest ends of each triangle. Bring outside points of the triangles up over filling and tuck under wide ends of dough at center of ring. Bake for 20-25 minutes or until golden brown.

Lynne Donchez

MAUREEN'S CHICKEN GUMBO

2 T. flour
½ c. vegetable oil
1 slice bacon, diced
1 onion, chopped
½ green pepper, chopped
1 clove garlic, minced
2-3 c. water
1½ tsp. file powder
1 tsp. soy sauce
1 T. Worcestershire sauce
1 tsp. salt
Dash pepper
Dash hot sauce
1 (16-oz.) can tomatoes, chopped
4 whole chicken breasts
1 c. frozen okra
Cooked rice

Combine flour and oil in large pan. Stir over medium heat until flour is lightly browned. Stir in bacon and cook 1 minute. Stir in onion, garlic and green pepper. Cook until onion is soft. Add soy sauce, Worcestershire, salt, pepper, hot sauce, tomatoes, chicken and water. Simmer 45 minutes or until chicken is tender. Remove chicken. Discard skin and bones. Chop chicken and return to pot. Add okra and cook 10 more minutes. Stir in file powder. Serve over hot rice!

Gail Lovelace

MOM'S CHICKEN DIVAN

4-6 boneless cooked chicken breasts
1 lg. pkg. frozen broccoli spears
1 can cream of chicken soup
1 c. mayonnaise
¼ c. milk
Dash dry sherry (opt.)

Partially cook broccoli. Place in a layer in a casserole dish. Slice chicken and place over broccoli. Mix remaining ingredients and pour over top of chicken. Bake at 350° for 30 minutes or until hot and bubbly. **Optional:** Before baking, sprinkle with Parmesan cheese and/or bread crumbs.

Katie Richards

PICANTE CHICKEN WITH RICE

1½ c. picante sauce
3 T. brown sugar
1 T. spicy mustard
4 boneless, skinless chicken breasts
3 c. hot cooked rice

Mix picante sauce, sugar and mustard. Place chicken in shallow casserole dish. Pour picante sauce mixture over chicken. Bake at 350° for 30 minutes or until done. Serve over rice.

Aletha Tecklenburg

SAVORY CHICKEN SQUARES

3 oz. cream cheese, softened
3 T. butter, melted
2 c. cooked chicken, chopped
¼ tsp. salt
⅛ tsp. pepper
2 T. milk
1 T. onion or chives
1 T. pimento
2 (8-oz.) pkgs. crescent rolls
Sesame seed

Blend cream cheese and 2 tablespoons butter until smooth. Add chicken, salt, pepper, milk, onion or chives and pimento. Mix well. Separate rolls into 4 rectangles and press firmly to seal perforations. Put ¼ cup of mixture into center of each rectangle. Pull 4 corners to top center of chicken mixture, twist slightly and seal edges. Brush with remaining butter and sprinkle with sesame seed. Bake on ungreased cookie sheet for 20-25 minutes at 350°. Eat leftovers cold.

Barbra Lehman

SWEET SALSA CHICKEN

4 skinless, boneless chicken breasts
1 jar med. Pace picante
Honey
Pepper
Paprika

Place chicken in a casserole dish. Sprinkle pepper and paprika over top of chicken. Drizzle honey over chicken. Cover chicken with salsa. Cook and enjoy!

Note: Thanks to Lori Daulton for giving me this wonderful recipe to add to my collection! We miss you and your family! Love, Mere and CJ.

Meredith Curry

CHICKEN ENCHILADAS

4 skinless, boneless chicken breasts
1 jar Pace picante
Honey, pepper & paprika
1-2 doz. flour or corn tortillas
1½ c. shredded Pepper-Jack cheese
1 c. shredded cheddar cheese

Cook chicken in sauce. After it is cooked, shred or cube the chicken and leave it in the sauce it cooked in; it will soak up the sauce. Heat the tortillas in the microwave for about 30 seconds or wrap in foil and heat in oven for 10 minutes. Place 2 tablespoons shredded chicken and handful of Pepper-Jack cheese in each tortilla. Roll tortillas and place, seam side down, in 13 x 9-inch pan. After filling pan, pour salsa over tops of enchiladas. Sprinkle the cheddar cheese over the salsa. Bake at 350° for 25-30 minutes. Serves 12.

Note: Thanks, Lori, for another awesome recipe!

Meredith Curry

TRECY'S POULETTE DE NORMANDY

1 cooked chicken, deboned
1 c. chicken broth
½ c. mayonnaise
1 can cream of mushroom soup
1 pkg. Pepperidge Farm stuffing
¼ c. chopped onion
¾ tsp. salt
1½ c. milk
1 stick butter
½ c. finely chopped celery
2 eggs
1 c. cheddar cheese

Mix everything together except the soup and cheese. Put the mixture in a baking dish and spread the cream of mushroom soup over the top. Cover and cook at 350° for 25 to 30 minutes. The last 10 minutes, sprinkle heavily with cheese. Return to oven until melted; it will be very thick and yummy. Let set for 10 minutes. Enjoy!

Note: This recipe works well with reduced or fat-free ingredients.

Jackie Henderson

35439-00

HAM LOAF

1 lb. ground uncooked ham
1 lb. ground pork
⅔ c. bread crumbs
½ c. chopped onion
½ c. milk
1 slightly beaten egg

Thoroughly combine all ingredients. Mold into a loaf and place on a baking dish. Add pineapple slices. Bake at 350° for 1½ hours. Serves 6-8.

Kerri Clapper

HAM AND PINEAPPLE BAKE

3 T. butter
3 plus T. brown sugar
1 can crushed pineapple, drained
¼-inch thick leftover ham or ham steak
2½ T. flour
1½ tsp. salt
⅛ tsp. pepper
1½ c. Minute Rice
1 c. milk
1 c. water

Preheat oven to 400°. In 13 x 9-inch pan, melt butter and brown sugar in oven. When melted, remove pan and spread pineapple, then cover with ham. Combine flour, salt, pepper, Minute Rice, milk and water and bring to a boil, then reduce heat. Cover and simmer for five minutes, stirring occasionally. When cooked, cover ham with rice mixture. Cover dish and bake for 10 minutes in oven.

Josette Harrison

HOT HAM AND CHEESE SANDWICH

Melt together:

¼ c. butter
2 tsp. prepared mustard
½ tsp. garlic powder
1½ tsp. poppy seed

Use Kaiser, French or Italian rolls, thin sliced ham and Swiss cheese. Spread butter mixture on both sides of bread; pile on ham and cheese. Wrap in foil and heat at 350° for 15 minutes or until cheese melts.

Julie Gulley

MASHED POTATOES WITH HAM

½ c. finely chopped onion
2 T. butter or margarine, divided
3½ to 4 c. hot mashed potatoes (prepared with milk and butter)
1½ c. cubed fully cooked ham
¼ tsp. onion salt
⅛ tsp. pepper
½ c. shredded cheddar cheese
⅓ c. crushed cornflakes

In a large microwave-safe bowl, combine onion and 1 tablespoon of butter. Microwave, uncovered, on high for 2 minutes or until tender, stirring once. Add potatoes, ham, onion salt and pepper; mix well. Transfer to a greased 1½-quart baking dish. Sprinkle with cheese and cornflakes; dot with remaining butter. Bake, uncovered, at 375° for 15 minutes or until heated through. Yield: 4 to 6 servings.

Shawna Hilferty

DEATH TO DIETERS CHICKEN LASAGNE

1½ c. fresh mushrooms, sliced
1 c. onions, chopped
1 pkg. Knorr hollandaise sauce (prepared according to pkg. directions)
½-lb. pkg. lasagne noodles, cooked
1 lb. chicken or turkey breasts, cooked and thinly sliced
1 (12-oz.) can asparagus tips (do not use fresh or frozen)
½ tsp. dried basil
½ tsp. dried oregano
1½ c. mozzarella cheese, shredded
½ c. grated Parmesan cheese

Sauté mushrooms and onions until soft. Using 9 x 13-inch pan, spread a small amount of hollandaise on the bottom and place a layer of noodles on top, then cover with half of the chicken and sprinkle with salt and pepper to taste. Top with half of the mushroom and onion mixture, then half of the remaining hollandaise and sprinkle with half of the basil and oregano. Top this with half of the mozzarella and Parmesan cheese. Place all of the asparagus tips neatly in a layer over the cheese. Repeat the layers, ending with the cheeses. Cook, uncovered, in a 350° oven for 35 minutes, until hot and bubbly. Let stand for 10 minutes before cutting. Serves 10-12.

Beth Palsha

MEXICAN STYLE CHICKEN LASAGNA

3 c. chopped cooked chicken breast
8 oz. cream cheese
⅛ c. milk
2 tsp. chili powder
1 clove garlic, minced
15-oz. can tomato sauce
4-oz. can chopped green chilies
1 tsp. sugar
8-oz. pkg. lasagna noodles, cooked
8 oz. shredded Monterey Jack cheese
2 eggs
1 T. chicken bouillon
½ c. chopped onion
2 T. butter, margarine or butter-flavored Crisco
6-oz. can tomato paste
½ c. water
¼ tsp. Tabasco

Preheat oven to 350°. Spray bottom of 13 x 9-inch pan with non-stick spray. Combine chicken, 1 cup Monterey Jack, cream cheese, eggs, milk, bouillon and 1 teaspoon chili powder in large bowl. In skillet, cook onion, garlic and remaining teaspoon chili powder in butter until tender. Stir in tomato sauce, tomato paste, chilies, water, sugar and Tabasco. Bring to boil, reduce heat and simmer for 20 minutes, stirring often. Layer ½ noodles, ½ chicken mixture and ½ sauce. Repeat and add 1 cup Monterey Jack cheese to top. Bake for 50 minutes, covered with foil. Remove foil and bake 10 more minutes. Let stand 15 minutes before cutting. This recipe seems complicated, but is really simple and delicious. Nice alternative to standard lasagna.

Becky Hansen

SPINACH LASAGNA

1 lb. ricotta cheese
1 pkg. frozen chopped spinach, thawed
2 c. shredded mozzarella cheese
4 c. spaghetti sauce
1 c. water
1 egg
1 tsp. salt
1 tsp. oregano
Dash pepper
9 lasagna noodles, uncooked
Optional: 1 can mushrooms & pitted olives

Mix ricotta cheese, 1 cup mozzarella cheese, egg, spinach, salt, oregano and pepper. In a greased 9 x 13-inch pan, layer 1 cup of sauce, 3 noodles and ½ of the cheese mixture. Repeat. Top with remaining noodles and sauce. Sprinkle with remaining 1 cup of mozzarella. Pour water around the edges of the pan. Cover tightly with foil and bake at 350° for 1 hour and 15 minutes. Let stand for 15 minutes before serving.

CPT John Richards

TUNA LASAGNA

½ c. chopped onion
2 (7-oz.) cans tuna, drained
10½-oz. can cream of celery soup
½ c. milk
½ tsp. oregano
¼ tsp. pepper
9 lasagna noodles, cooked and drained
Sliced mozzarella

Sauté onions until tender. Add tuna, soup, milk, oregano and pepper. Layer cooked noodles, tuna sauce and cheese. Top with cheese. Bake at 350° for 30 minutes.

Kelly Keeney

WHITE LASAGNA

¼ c. butter
1 sm. onion, chopped
⅓ c. flour
2 c. chicken stock or broth
1½ c. milk or half-and-half
½ tsp. salt
½ tsp. pepper
1 T. minced parsley
¼ c. dry white wine
8 oz. lasagna noodles
1½ c. cooked chicken
8 oz. mozzarella
2 c. cooked ham
½ c. grated Parmesan

Preheat oven to 350°. Melt butter in a saucepan over medium heat. Add onion and sauté until soft. Stir in flour. Cook, stirring constantly, until bubbly. Pour in chicken stock or broth and the milk or half-and-half. Stir until thickened. More flour can be added if the mixture doesn't thicken. Add salt, pepper, parsley and wine. Remove from heat. Cook lasagna noodles until tender; drain. Arrange ⅓ of noodles on the bottom of the pan, top with chicken, ⅓ of the cream sauce and ⅓ of the mozzarella. Make a second layer of ⅓ noodles, ham, ⅓ of the sauce and ⅓ of the mozzarella. Make a third layer of the remaining noodles. Top with the rest of the sauce and the rest of the mozzarella. Sprinkle the grated Parmesan over the top. Bake for 40-45 minutes. Let the lasagna rest for about 10 minutes before cutting. This can be made ahead of time, refrigerated and baked for the same amount of time.

Kelly Keeney

35439-00

ANGEL HAIR PASTA WITH SHRIMP

1 pkg. capellini (angel hair pasta)
¼ c. olive oil
2 T. chopped fresh parsley
2 cloves garlic, finely chopped
1 sm. red chili, seeded and finely chopped
⅓ c. dry white wine
½ tsp. grated nutmeg
12 oz. frozen peeled raw shrimp, thawed
Pkg. fresh mushrooms, sliced
½ pkg. bacon, cut in sm. pieces and fried
1 tomato

Cook capellini as directed on package. Meanwhile, heat oil in skillet. Sauté parsley, garlic, chili, mushrooms, bacon (already fried) and tomato in oil. Stir in wine, nutmeg and shrimp; reduce heat. Cover and simmer about 5 minutes or until shrimp are pink. If the mixture has too much liquid, add a bit of cornstarch to thicken. Drain capellini; mix with shrimp mixture. Cook over medium heat 2 minutes, stirring occasionally.

Amy Jo Henderson

BAKED RAVIOLI

1 bag frozen cheese ravioli
1 (32-oz.) jar spaghetti sauce
½ lb. ground beef, cooked
½ lb. Italian sausage, cooked
4 c. shredded mozzarella cheese
2 c. cottage cheese
1 stick margarine
Parmesan cheese

Cook ravioli according to package directions. Preheat oven to 350°. Butter 9 x 13-inch dish. Pour ⅓ of the sauce in the dish. Layer ravioli, meats, ⅓ of sauce, cottage cheese and mozzarella cheese. Repeat layer. Top with Parmesan cheese and dot with butter. Bake, uncovered, for 40 to 50 minutes. Let stand 5 to 10 minutes before serving.

Aletha Tecklenburg

BAKED ZITI

3 c. Mom's Spaghetti Sauce
16-oz. pkg. rigatoni noodles, cooked and drained
16 oz. mozzarella cheese, cubed or shredded

Combine, cover and bake in 350° oven until cheese is melted and sauce is bubbly.

Josette Harrison

MACARONI & CHEESE

3 c. cooked macaroni
1½ c. shredded mild cheddar cheese
4 eggs, beaten with 1 c. milk
Salt to taste

Butter 3-quart casserole dish. Put in a layer of cooked macaroni, then a layer of cheese. Put in another layer of macaroni, followed by another layer of cheese. Pour egg and milk mixture over top. Dot with butter. Cover. Bake for ½ hour or until brown in 350° oven.

Jewel Farris

RAVIOLI WITH MUSHROOMS AND SUGAR SNAP PEAS

¼ lb. whole snap peas
1 lb. meat ravioli (fresh or frozen)
5 T. unsalted butter
1 clove garlic, halved
¼ lb. sm. mushrooms, sliced
¼ c. grated Parmesan cheese
Salt and pepper to taste

In a medium saucepan, bring lightly salted water to boil. Add peas and cook, uncovered, for 2 minutes. Drain. Cool peas in ice water (will bring out their color). Cook ravioli in a large kettle of boiling water until tender (follow package directions). Drain and set aside. In a large skillet, melt butter over medium-high heat. Sauté and brown the mushrooms slightly, along with garlic. Remove garlic. Add ravioli and peas to skillet and toss well with cheese. Season to taste. Serve at once.

Note: This recipe works well with any stuffed pasta!

Erin Thomson

SPAGHETTI AND CHEESE CASSEROLE

1 lb. hamburger
¾ c. chopped onions
½ c. diced green pepper
½ c. mushrooms
1 can cream of mushroom soup
1 can tomato soup
1 soup can water
1 c. grated cheddar cheese
½ lb. cooked spaghetti

Brown hamburger, onions, green pepper and mushrooms. Add soups and water. Stir in ½ cup cheese and cooked spaghetti. Pour into 3-quart casserole dish. Top with ½ cup cheese. Bake at 350° for 30 minutes. Serves 6.

Meredith Curry

35439-00

STUFFED SHELLS

Sm.-size ctn. ricotta cheese
2 c. shredded mozzarella
½ c. Parmesan cheese
1 egg
1 tsp. parsley flakes

Mix all ingredients. Stuff into cooked large shells. Cover with tomato sauce. Bake at 300°-375° until cheese melts.

Cookbook Committee

HOT PIZZA SANDWICHES

1 lb. ground beef, cooked, drained & cooled
2 sm. onions, chopped very fine & cooked if desired
1 lb. cheddar cheese, shredded (reg. or sharp)
1 c. ripe olives, chopped very fine (6-oz. can)
10½ oz. tomato soup (not diluted)
1 tsp. garlic powder
½ tsp. oregano

Mix all together and let set several hours at room temperature; mixture will be stiff. Spread on ½ hamburger bun and broil. Makes 72 open face sandwiches. **Or** divide mixture into 3 containers and freeze. Thaw and spread on sandwiches as needed. **Or** spread on buns, place on tray, cover and freeze. When frozen, package as desired. Makes great after school snack.

Barbra Lehman

PIZZA ROLL

1 lb. ground beef
¼ c. chopped onion (or 1 T. minced onion)
1 egg yolk
6-oz. can tomato paste
¼ c. grated Parmesan cheese
1½ tsp. garlic salt
½ tsp. sage
1 can crescent rolls
1 T. water
1 egg white
6 oz. mozzarella cheese

Sauce:

6 oz. tomato paste
¼ c. Parmesan cheese
½ tsp. oregano
½ tsp. garlic

Brown meat and onion; drain. Mix egg yolk, tomato paste, Parmesan cheese and spices. Add to meat mixture and simmer. Lay roll side by side into a rectangle. Spread ½ mixture down the center, leaving an inch on each end. Cover with mozzarella cheese. Pour rest of mixture on top. Cut diagonal slits on each side and braid across top. Brush with egg white and water. Bake for 15 to 25 minutes at 375°. **Sauce:** Mix sauce ingredients, heat and pour over slices to serve.

Barbra Lehman

STROMBOLI

1 loaf frozen bread dough, thawed
3.5-oz. pkg. pepperoni
¼ lb. ham, sliced
8 oz. mozzarella cheese
Spaghetti sauce

Seasoning:

2 egg yolks
2 T. vegetable oil
¼ tsp. pepper
½ tsp. oregano
2 T. Parmesan cheese
1 T. parsley

Spread dough on greased cookie sheet. Spread seasoning on center of dough. Layer meats and cheese. Fold slices of bread over. Flip so seam side is down. Tuck ends under and bake for 30-40 minutes at 350°. Serve with spaghetti sauce for dipping.

Mandy Strider

ENCHILADAS

1 can cream of celery soup
1 can cream of chicken soup
1 sm. ctn. sour cream
1 lg. can green chilies
1 sm. can sliced black olives
Chopped green onions
Grated cheese
Corn tortillas

In a saucepan, mix soups, sour cream and chilies. Simmer on warm heat. Lightly fry tortillas in oil. Dip tortilla in sauce, then put cheese, green onions and black olives in the tortillas and roll. Sprinkle remainder of cheese on top and bake at 350° for about 45 minutes. **Varieties:** Add chicken or substitute mushroom soup and enjoy!

Bert Antry Standrige

SOUR CREAM ENCHILADAS

1 pt. sour cream
2 cans cream of chicken soup
1 (7-oz.) can diced chilies
2 bunches green onions, chopped
3-5 chicken breasts, diced
1½ lbs. Monterey Jack or cheddar cheese
1 doz. corn or flour tortillas

Mix sour cream, soup, chilies and onions. Spread tortillas with a tablespoon of mixture each and add diced chicken and cheese, roll up and put in shallow, greased 9 x 13-inch pan. Spread remaining mixture over the rolled tortillas. Bake at 350° for 40 minutes. Remove and sprinkle grated cheese over top. Return to oven until cheese is melted. Serves 8 to 13. These can be made the night before and refrigerated and baked before serving.

Amy Jo Henderson

THREE CHEESE ENCHILADAS

1½ c. (6 oz.) shredded Monterey Jack cheese, divided
1½ c. (6 oz.) shredded cheddar cheese, divided
1 (3-oz.) pkg. cream cheese, softened
1 c. picante sauce, divided
1 med. red or green bell pepper, diced
½ c. sliced green onions
1 tsp. crushed cumin
8 (7-or 8-inch) flour tortillas
Shredded lettuce
Chopped tomato
Sliced black olives

Combine 1 cup Monterey Jack cheese, 1 cup cheddar cheese, cream cheese, ¼ cup picante sauce, red pepper, onions and cumin; mix well. Spoon ¼ cup cheese mixture down the center of each tortilla. Roll and place, seam side down, in a 13 x 9 x 2-inch baking dish. Spoon remaining picante sauce evenly over enchiladas; cover with remaining cheeses. Bake at 350° for 20 minutes or until hot. Top with lettuce, tomato and black olives; serve with additional picante sauce, if desired. Yield: 4 servings.

Janet Washam

JAMBALAYA

3 lbs. chicken fillets
3 lbs. pork
3 lbs. smoked sausage
Onions
Garlic
Cayenne pepper
1-lb. box Uncle Ben's converted rice
2 cans chicken broth
10-oz. pkg. frozen garden peas
1 jar stuffed olives
1 lg. can sliced tomatoes
4 c. rice
2 c. water

Cut up pork and chicken and fry in a large pot until brown. Remove from pot. Fry sausage lightly and remove from pot. Add onions and cayenne pepper and cook until the onions are clear. Add garlic, a touch of black pepper and tomatoes. Add all ingredients, including rice and water and bring to a boil on top of stove. Once boiling, add the olives and put in oven at 350° for 1 hour. For the final touch, after the one hour, cover the main plate with the peas.

SSG Jimmy Ledet

35439-00

SOUTHWEST TUNA CASSEROLE

1 can condensed cream of chicken soup
1 c. milk
½ c. sliced black olives
2 cans tuna, drained and flaked (we prefer albacore)
¾ c. shredded Colby-Monterey Jack cheese
1 sm. can diced green chilies
3 c. cooked corkscrew or rotelle macaroni
⅓ c. crushed tortilla chips
Taco seasoning to taste (I use about 3 T.)

In a 2-quart casserole, combine soup and milk. Add green chilies, olives, tuna, cheese, taco seasoning and macaroni; stir well. Bake at 350° for 30 minutes or until hot and bubbly; stir. Top with chips; bake 5 minutes more. This is a great inexpensive casserole that everyone loves, especially if you aren't crazy about tuna.

Becky Hansen

FESTIVE CRANBERRY-APRICOT TENDERLOINS

1 pkg. boneless turkey breast tenderloin
2 T. Dijon mustard
1 tsp. firmly packed brown sugar

Sauce:

1 T. cornstarch
1 T. firmly packed brown sugar
1 (16-oz.) can whole berry cranberry sauce
1 (16-oz.) can apricot halves in extra light syrup, drained, reserving ½ c. liquid

Heat oven to 350°. Place turkey breast tenderloins in 9 x 9-inch pan or 11 x 9-inch pan. In small bowl, combine mustard and 1 teaspoon brown sugar; spread evenly over turkey. Bake, uncovered, at 350° for 20 minutes. While turkey is baking, prepare sauce. **Sauce:** In medium saucepan, combine cornstarch, 1 tablespoon brown sugar, cranberry sauce and ½ cup apricot liquid. Cook and stir over medium heat until sauce bubbles and thickens. Remove from heat. Spoon about ½ cup of the sauce evenly over turkey. Bake an additional 20 minutes; add apricot halves and continue baking 10 minutes or until turkey is no longer pink in center. Slice turkey and arrange with apricot halves on serving platter. Spoon sauce over turkey. Serve with rice.

Shelley Watters

WILD RICE TURKEY MEDLEY

3 c. cooked wild rice
3 c. chopped cooked turkey or chicken
1 (16-oz.) pkg. frozen French-cut green beans, thawed
½ c. chopped red pepper (or 2-oz. jar chopped pimiento, undrained)
½ c. dried bread crumbs
2 T. butter, melted

Heat oven to 350°. Layer wild rice, chicken, green beans and red pepper in 12 x 8-inch ungreased baking dish; top with sauce. Combine bread crumbs and butter in small bowl. Sprinkle over casserole. Bake for 45-50 minutes or until edges are bubbly and mixture is heated through.

Beth Palsha

SCALLOPED CORN AND OYSTERS

2 slightly beaten eggs
1 (18-oz.) can cream-style corn
1 (10-oz.) can oyster stew
1 c. crushed crackers
½ c. milk
¼ c. chopped celery
¼ tsp. salt
Dash pepper

Topping:

2 T. butter
½ c. crushed crackers

Combine eggs, corn, oyster stew, 1 cup cracker crumbs, milk, celery, salt and pepper. Pour into 8 x 8-inch baking dish. **Topping:** Before baking, combine butter and ½ cup crackers. Sprinkle over corn mixture. Bake, uncovered, at 350° for 1 hour or until a knife comes out clean.

Amy Jo Henderson

35439-00

CAROLINA CRABCAKES WITH HORSERADISH

1 (6-oz.) can pasteurized crab claw meat
1 sm. onion, chopped
½ lg. green bell pepper, chopped
2 lg. eggs
½ c. plain dry bread crumbs
¼ c. reduced-fat mayonnaise
2 tsp. Worcestershire sauce
¼ tsp. black pepper
⅛ tsp. salt
4 T. margarine
Creamy Horseradish (see recipe below)

Place the crabmeat in a 2-quart or larger bowl. Sift through the meat to make sure there is no shell or cartilage. Peel and finely chop the onion and add it to the bowl as you chop. Seed and finely chop the bell pepper and add it to the bowl as you chop. Separate one of the eggs, setting the white aside for another purpose. Add the egg yolk, whole egg, bread crumbs, mayonnaise, Worcestershire sauce, black pepper and salt. Stir with a spoon to combine. Melt the margarine in an extra deep 12-inch nonstick skillet over medium heat. Meanwhile, using your hands, shape the mixture into four (3-inch) patties, about ½ inch chick, adding the patties to the skillet as you shape them. Fry the patties until golden brown on one side, 3-4 minutes. Turn and fry until golden brown on the other side, 3-4 minutes more. While the patties cook, make the Creamy Horseradish. Place each patty on a serving plate and serve at once with the horseradish. Serves 4.

Creamy Horseradish:

¼ c. reduced-fat sour cream
1½ tsp. drained prepared horseradish
1 tsp. Dijon mustard

Combine all the ingredients in a small bowl and stir to blend well. Makes about ¼ cup.

Aimee Henderson

35439-00

Vegetables & Sides

Since 1958, the slope of Fort Richardson's Mount Gordon Lyon (or, "Site Summit") had glowed with the bright, five-point Christmas Star. Located 4,000 feet up in the Chugach Mountains, the star consists of 350 60-watt bulbs strung on 10-foot poles sunk into the mountainside. In 1958, the battery commander, Capt. Douglas Evert, came up with the idea of building a star for all of Anchorage to see. While the city has grown too large for all residents to see the star, the 3000-foot beacon can be plainly seen from Fort Richardson (and most of Anchorage) during the winter months. The star's switch is usually flipped just after Thanksgiving each year, in conjunction with the City of Lights program and is normally turned off when the last musher comes across the finish line during the Iditarod dog sled race.

35439-jb-7t

Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.

- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops.

- To fix sticking sliding doors, windows and drawers, rub wax along their tracks.

- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.

- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.

- Remove stale odors in the wash by adding baking soda.

- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and ½ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry and condition with oil before using the pan again.

- Corning Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.

- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.

- For a clogged shower head, boil it for 15 minutes in a mixture of ½ cup vinegar and 1 quart water.

- For a spicy aroma, toss dried orange or lemon rinds into the fireplace.

- Tin coffee cans make excellent freezer containers for cookies.

- Add raw rice to the salt shaker to keep the salt free-flowing.

- Ice cubes will help sharpen garbage disposal blades.

3 BEAN BAKED BEANS

1 lb. hamburger, browned
⅓ c. bacon bits
1 onion, finely chopped
2 cloves garlic, minced
1 lg. can pork & beans
1 can kidney beans
1 can navy or butter beans
1 c. catsup
½ c. brown sugar
1 T. vinegar
1 T. Dijon mustard

Brown hamburger, onion and garlic together. Put in crockpot and add remaining ingredients. Do not drain beans. Cook approximately 4 hours in the crockpot on high.

Susan Baty

AUNT RUTH'S FAMOUS BEAN DISH

1 can beans or northern white beans
1 can kidney beans
1 can dried lima beans
1-2 lbs. hamburger
¼ lb. bacon
1 sm. onion

Sauce:

4 T. vinegar
3 tsp. Worcestershire sauce
3 tsp. mustard
1 c. brown sugar

Fry onion. Remove from pan and fry hamburger until brown; strain. Add beans and onion to hamburger. **Sauce:** Mix all sauce ingredients together. Add beans to sauce. If mixed the night before, flavor goes through beans better. Bake for one hour at 350°.

Beth Webber

BAKED BEANS

1 can pork & beans
1 T. mustard
¼ c. brown sugar
1 sm. chopped onion
3 T. tomato catsup

Mix well. Top with slices of bacon (optional). Bake in casserole for 45 minutes to 1 hour at 350°.

Aimee Henderson

BAR-B-Q BEANS

1 lb. ground beef
1 lb. bacon, fried and crumbled
1 onion, chopped
½ c. ketchup
½ c. barbeque sauce
1 tsp. salt
4 tsp. prepared mustard
4 T. molasses
1 tsp. chili powder
¾ tsp. pepper
2 (16-oz.) cans red kidney beans
2 (16-oz.) cans pork & beans
2 (16-oz.) cans butter beans (kidney beans)

Brown ground beef, bacon and onion. Drain excess fat. Combine and add all. Stir well. Makes 20-24 servings.

Cookbook Committee

35439-00

BLACK BEANS

(Frijoles Negros)

1 lb. black beans
10 c. water
1 green pepper
⅔ c. olive oil
1 lg. onion
4 cloves garlic
1 green pepper
4 tsp. salt
½ tsp. pepper
¼ tsp. oregano
1 bay leaf
2 T. sugar
2 T. dry wine
2 T. olive oil

Wash the beans and soak in water with the green pepper. When the beans swell, cook in the same water until soft, approximately 45 minutes. Heat the oil in a frying pan and add onion and garlic, followed by ground green pepper. Add 1 cup of the beans to the pan and mash. Add this to the remaining beans together with the salt, pepper, oregano, bay leaf and sugar. Allow to boil for another hour, then add the vinegar and wine and cook slowly for another hour. If there is still too much liquid, cook, uncovered, for a while. Add 2 tablespoons of oil just before serving. Serves approximately 8.

Francine White

LAS VEGAS BAKED BEANS

2 lbs. ground beef
3 cans pork & beans
1 med. chopped onion
1 chopped bell pepper
2 T. catsup
Salt to taste
Brown sugar to cover

Brown meat; add all ingredients except sugar; mix well. Place in casserole; sprinkle with brown sugar. Bake at 350° for 90 minutes.

Lynne Donchez

MOM'S BAKED BEANS

1 lb. dry marrow, navy or pea beans
½ tsp. baking soda
2 c. dark brown sugar
4 c. tomato juice
2 tsp. Bon Appetit
¼ tsp. cloves
¼ tsp. cardamom
½ tsp. dry mustard
⅛ tsp. black pepper
1 tsp. prepared horseradish
8 slices bacon

Wash beans and cover with cold water. Soak overnight. Drain and cover beans with fresh water and add baking soda. Bring to a boil and cook for 35 minutes or until tender. Drain and rinse with cold water. Combine brown sugar, tomato juice and seasonings. Pour over beans. Cut bacon into 1-or 2-inch pieces and add to beans. Mix thoroughly. Pour beans into 3-quart pot, cover and bake at 300° for 5 hours or until tender. Add hot water to beans if drying during baking. Remove cover last 30 minutes.

Note: A little bit of work, but well worth the effort!

Josette Harrison

BARB'S BROCCOLI CASSEROLE

2 (10-oz.) pkgs. chopped broccoli
1 can cream of mushroom soup
2 oz. grated cheese
¼ c. milk
1 T. onion flakes
½ c. mayonnaise
2 beaten eggs
1 T. butter
¼ c. bread crumbs

Cook and drain broccoli. Mix all other ingredients and add broccoli. Sprinkle with bread crumbs. Bake at 350° for 30-45 minutes.

Gail Lovelace

BROCCOLI CASSEROLE

¼ c. (½ stick) butter or margarine
½ c. chopped celery
½ c. chopped onion
1 box frozen broccoli, chopped
8 oz. Cheez Whiz
1 can cream of mushroom soup
1 c. Minute Rice
1 c. water

Fry celery and onion in butter until vegetables are tender. Mix together with remaining ingredients. Pour into ungreased square pan and bake at 350° for one hour.

Janet Washam

COPPER PENNIES

1 onion, thinly sliced
2 lbs. carrots
1 green pepper
1 can tomato soup
1 c. sugar
¾ c. vinegar
½ tsp. dry mustard
1 tsp. salt
½ c. vegetable oil

Slice and cook carrots in salt water; drain and cool. When cool, put a layer of carrots, a layer of green pepper rings and a layer of onion rings. Continue layering until carrots are used. **Dressing:** Combine soup, vinegar, mustard, salt, oil and sugar. Mix well. Pour over carrot mixture. Marinate overnight in refrigerator. Do not drain. This recipe keeps well for several days.

Jewel Farris

SCALLOPED CARROTS

3 lbs. carrots, sliced
1 c. chopped onion
¼ c. butter
¼ c. all-purpose flour
½ tsp. salt
¼ tsp. dry mustard
¼ tsp. celery salt
⅛ tsp. pepper
2 c. milk
1 (8-oz.) pkg. cheese spread (Velveeta), cubed
4½ c. cubed bread (6 slices)
⅓ c. butter, melted

Cook carrots in boiling water for 7-9 minutes or just until crisp-tender and drain. Meanwhile, in a large saucepan, cook onion in ¼ cup butter until tender, but not brown. Stir in flour, salt, mustard, celery, salt and pepper. Add the milk all at once. Cook and stir until bubbly. Stir in cheese spread until melted. Add carrots and stir to coat. Transfer to 12 x 7½ x 2-inch baking dish. Toss bread cubes and ⅓ cup melted butter to coat; sprinkle over carrots. Bake, uncovered, in 350° oven for 30 minutes or until mixture is bubbly and cubes are lightly toasted.

Amy Jo Henderson

CORN CASSEROLE

1 can whole kernel corn, drained
¾ c. milk
2 eggs
3 T. sugar
2 T. butter
2 T. flour

Combine all ingredients. Pour into greased baking dish. Bake, uncovered, at 350° for 40 minutes.

Lynne Donchez

CORN CASSEROLE

1 can corn, drained
1 can cream-style corn
1 c. sour cream
1 box Jiffy corn bread
1 stick butter, melted

Combine all ingredients in a casserole dish; bake at 350° for 1 hour (it will be a little mushy).

Note: I always make a double batch which fits in a 9 x 13-inch casserole dish and I cook it for another 15 minutes or until it is a little brown around the edges.

CH (Col.) Joseph O'Keeffe

CORN CASSEROLE

1 can cream-style corn
1 can whole kernel corn, drained
1 stick margarine, melted
2 eggs, beaten
1 stack Ritz crackers, crushed
¼ c. margarine, melted

Mix first 4 ingredients together in a casserole dish. Top with Ritz crackers and ¼ cup melted margarine. Cook at 350° for 30 minutes.

Note: Can be doubled for a large crowd.

Aletha Tecklenburg

35439-00

CORN PUDDING

1 can cream-style corn
⅓ c. sugar
½ stick margarine, melted
2 eggs
3 T. flour
1 c. milk

Mix flour and sugar, add eggs and stir well. Add milk, corn and melted margarine. Pour into a greased casserole dish. Bake at 350° for 1 hour and 15 minutes.

Aimee Henderson

HUSH PUPPIES

1 c. cornmeal
1 c. flour
¼ c. sugar
1 tsp. baking soda
1½ tsp. baking powder
1 egg
2 green onions, chopped
1 tsp. onion powder
1 can cream-style corn
¼ c. buttermilk

Mix all ingredients well. Drop by teaspoons into hot oil. Add hot peppers, cheese and garlic for variation.

Jennifer Wisel

RICE & CORN CASSEROLE

1 (10-oz.) pkg. yellow rice
2 cans whole kernel corn
2 cans cream of chicken soup
3 c. shredded cheddar cheese

Preheat oven to 350°. Prepare rice according to directions on package. Drain whole kernel corn. In 9 x 13-inch pan, combine corn and soup (can use any cream soup). Mix well. Add cooked rice and 1 cup of cheese to the corn-soup mixture. Mix until all ingredients are combined. Top with remaining cheese. Bake for 30-45 minutes or until hot throughout.

Aletha Tecklenburg

EASY GREEN BEAN CASSEROLE

2 cans green beans
4 oz. sour cream
¾ can cream of mushroom soup
Onion powder, garlic salt & pepper

Combine all ingredients.

On top, add:

1 can French-fried onions (or crumble 1 pkg. Ritz or saltine crackers)
½ stick melted margarine

Bake at 350° for 20-25 minutes or until brown.

Christina Hoke

HASH BROWN CASSEROLE

23 oz. hash brown potatoes, thawed
1 stick margarine, melted
2 c. grated cheddar cheese
1 pt. sour cream
1 tsp. pepper
1 tsp. salt
1 can cream of mushroom soup
½ c. onion, diced

Mix everything together. Top with 1 cup crushed cornflakes and ¼ cup melted butter. Bake at 350° for 45 minutes.

Julie Gulley

35439-00

HASH BROWN CASSEROLE

1 pkg. frozen hash brown potatoes
2 c. shredded cheddar cheese
1 can cream of celery soup
1 can cream of potato soup
2 T. minced onion (or chopped fresh onion)
8 oz. sour cream
Salt and pepper
1 pkg. Ritz crackers
1 stick melted margarine

Preheat oven to 350°. Combine everything except Ritz crackers and margarine and put in a large casserole dish. Crumble Ritz on top. Pour margarine over top of Ritz crackers. Bake for 45-55 minutes, until top is brown.

Hints: This recipe makes a lot of hash browns. I usually "halve" the recipe for my family (3 people) and usually have leftovers for the next day.

Christina Hoke

POTATO CASSEROLE

7-8 med. potatoes, boiled in skins
1 can cream of chicken soup
1 c. shredded cheddar cheese
1 c. sour cream
2 or 3 chopped green onion tops
¼ c. milk

Cool potatoes, peel and slice thin and use salt and pepper sparingly. Place in buttered 9 x 13-inch pan. Combine all other ingredients and spread over potatoes. Bake in 350° oven and bake for 20-25 minutes.

Note: This can be made ahead of time, but your baking time will be extended about 10 minutes when the casserole is cold.

Keri Hatch

ITALIAN POTATOES

2 lbs. potatoes, cubed
½ env. Good Seasons Zesty Italian dressing mix
4 T. light olive oil

Preheat oven to 350°. Mix dressing mix and oil together. Spread the cubed potatoes in a 9 x 13-inch pan. Pour the oil mixture over it. Stir until all potatoes are coated with mixture. Bake for 45 minutes or until potatoes are soft.

Note: Can use vegetable oil in place of olive oil.

Aletha Tecklenburg

AUNT JUANITA'S SWEET POTATO CASSEROLE

3 c. mashed sweet potatoes
2 eggs, beaten
¼ c. milk
1 c. sugar
1 tsp. vanilla
½ tsp. margarine

Mix all ingredients and place in baking dish.

Topping:

1 c. brown sugar
⅓ c. flour
1 c. chopped pecans
⅓ c. melted butter

Mix brown sugar, flour and chopped pecans. Spread on top of sweet potato mixture. Drizzle melted butter over topping. Bake at 350° for 30 minutes.

Aletha Tecklenburg

35439-00

SWEET POTATO SOUFFLÉ

3 c. mashed sweet potatoes (canned are okay to use)
1 c. sugar
½ tsp. salt
2 eggs
¼ c. melted butter
½ c. milk
1 tsp. vanilla

Topping:

¼ c. melted butter
½ c. brown sugar
⅓ c. self-rising flour
1 c. chopped pecans

Mix all together and put in a greased 9 x 13-inch baking dish. **Topping:** Prepare the topping and sprinkle over all. Bake at 350° for 30-35 minutes.

Kelly Keeney

SUCCOTASH

4 cans green lima beans
4 cans whole kernel corn
2 oz. ham, chopped
½ c. water

Drain vegetables. Put vegetables, ham and water into crockpot. Cook until hot throughout.

Aletha Tecklenburg

VEGETABLE CASSEROLE

1 can French-style green beans, well drained
1 can corn, well drained
1 can cream of celery soup
8 oz. sour cream
½ c. cheddar cheese, shredded
½ c. celery, chopped

Combine all ingredients.

Topping:

1 pkg. Ritz crackers
⅓ c. slivered almonds
½ + stick butter to moisten

Combine and crush crackers and almonds. Moisten with butter. Spread vegetable combination into shallow pan, then cover with topping. Bake at 350° for 20-25 minutes, until bubbly and golden.

Note: Doubled recipe fits 13 x 9-inch pan.

Josette Harrison

BAKED ORZO WITH PEPPERS AND CHEESE

2 tsp. salt
1 c. orzo
½ c. diced roasted red peppers
⅓ c. diced green chilies, or more to taste
1 c. diced Monterey Jack cheese
1 c. sour cream
½ c. grated Parmesan cheese
2 T. butter, cut into sm. bits

Preheat oven to 450°. Bring water to a boil in kettle for pasta. When water boils, add 2 teaspoons salt and sprinkle in orzo. When boiling resumes, cook briskly 10-12 minutes or until just tender; drain. Put orzo in lightly buttered baking pan with peppers, chilies and Monterey Jack. Spread sour cream evenly over top. Sprinkle on Parmesan, then dot with butter. Bake for about 15 minutes or until top is golden and puffy and mixture is bubbling around edges. Serve hot.

Beth Palsha

APPLE RICE CURRY

Sauté 1 diced apple in 3 tablespoons butter. Add ¼ teaspoon curry powder. Fold into 3 cups hot cooked rice. Serves 6.

Josette Harrison

CRANBERRIES IN APPLESAUCE

3 (12-oz.) bags raw cranberries
1 c. apple juice
1 c. sugar
¼ tsp. allspice
1 lg. apple, cored, peeled and chopped

Combine cranberries, apple juice, sugar and allspice in saucepan. Bring to boil, reduce heat and simmer for 5 minutes. Add chopped apple and cook 5 minutes more. Serve warm or chill.

Francine White

BAKED PINEAPPLE "STUFFING" CASSEROLE

6 slices bread, cubed
¾ c. sugar
½ c. butter, melted
3 eggs, beaten
½ c. milk
1 can pineapple chunks, drained

Lay slices of bread in casserole dish. Sprinkle sugar over top of bread. Drizzle butter over top. Mix together eggs and milk and pour over top. Add pineapple chunks and toss with fork. Bake at 350° for 45 minutes.

Barbara Smith
Matthew, Brent, Ryan and Amber
Webber's Grandmommie

HOMEMADE NOODLES

5 egg yolks
½ tsp. baking powder
Dash salt
Flour

Mix all ingredients with enough flour to make a stiff dough. Set aside for about 15-20 minutes. Roll out on a floured board as thin as possible. Cut into strips with a pizza cutter or scissors. Spread out to dry. Shake off excess flour. Add to boiling broth.

Note: Best broth is from a hen (found in freezer section at grocery). Add 1 stick of butter to make a rich broth.

Mom Kays
Jennifer Wisel

KUGEL

(Russian Noodle Pudding)

12 oz. noodles, cooked and drained
3 eggs
4 T. sugar
½ c. sour cream
½ stick margarine, softened
1 c. cottage cheese
½ c. milk
1½ c. golden raisins

Preheat oven to 350°. Beat eggs and sugar in bowl. Add sour cream, margarine, cheese, milk and raisins. Blend well by hand. Mix with drained noodles. Butter 8 x 10-inch or 9 x 13-inch baking dish and pour in mixture. Bake 30-40 minutes. **Optional:** Shredded apples and cinnamon may be added to the top before baking.

Francine White

SWEET ZUCCHINI PICKLES

2 lbs. zucchini
½ lb. onions
¼ c. salt
2 c. sugar
2 c. Heinz white vinegar
1 tsp. celery seed
1 tsp. ground turmeric
½ tsp. prepared mustard (I use Frances Deli)
2 tsp. mustard seed

Wash zucchini and cut into thin slices or spears. Peel and quarter onions and cut into thin slices. Cover with as much water as needed with the salt. Let stand for 2 hours, then drain. Bring to a boil the sugar, vinegar and spices. Pour over the vegetables. Let stand for 2 hours. Boil the whole mixture for 5 minutes. Pack in four hot sterilized pint jars and seal. Makes 4 pints.

Note: We eat the whole batch so quickly I've skipped the pint jars and put the whole batch into a large jar. Cool and put into the refrigerator.

Deb Mulcahy

Desserts & Sweets

The symbol on the U.S. Army Alaska patch--designed in 1943 by Sgt. Angelo Franco, a staff artist for the Alaskan Department War Bond and Life Insurance Office--gets its unofficial name from a bruin named "Binky" who was once a resident of the Alaska Zoo in Anchorage. While Binky has moved on to greener pastures, the fighting spirit he embodied lives on in Alaska's soldiers. According to myth, the polar bear is the guardian of the North Star, represented by the yellow star above Binky's head. So, too, is USARAK the "guardian of the Far North."

35439-jb-8c

Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.

- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.

- Marshmallows can be used for candle holders on cakes.

- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.

- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and you can squeeze the chocolate out of the bag.

- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface. The slight melting of the frosting will give it that lustrous appearance.

- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.

- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.

- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.

- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.

- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.

- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.

Desserts & Sweets

Preserved Children

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together. Put them on the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky and bake in the sun. When browned, set away to cool in the bathtub.

Anonymous

Apple Squares

½ c. butter
¾ c. sugar
1 egg
1 tsp. vanilla
1 c. plus 1 T. flour
½ tsp. salt
½ tsp. baking soda
½ tsp. baking powder
½ tsp. cinnamon
½ c. chopped nuts
2 apples, unpeeled and diced

Preheat oven to 325°. Cream butter, sugar, egg and vanilla. Combine flour, salt, baking soda, baking powder and cinnamon and add to creamed mixture. Stir in nuts and apples. Turn into greased 8 x 8-inch pan and bake 30 minutes. Yields 9 squares.

Josette Harrison

Chess Squares

1 box yellow butter cake mix
4 eggs
1 stick melted butter
8 oz. cream cheese, softened
3 c. powdered sugar

Mix cake mix, 2 eggs and butter and press into 13 x 9-inch pan. Mix cream cheese, 2 eggs and powdered sugar and pour on top of cake mixture. Bake for 35 minutes at 325°.

Stacey Green

CREAM CHEESE SQUARES

Crust:

1 box yellow cake mix
1 egg, slightly beaten
1 stick butter or margarine, melted

Filling:

1 (8-oz.) pkg. cream cheese (do not use low fat or fat-free)
1 box powdered sugar
2 eggs, slightly beaten
1 tsp. vanilla

Crust: Mix crust ingredients. Spray 13 x 9-inch baking pan with Pam. Pat crust on the bottom of pan. **Filling:** Mix filling ingredients until smooth. Pour on top of crust. Bake at 350° for 30-45 minutes. Best if served refrigerated.

Maggie Fussner

PECAN PASTIES

Crust:

1 pkg. yellow cake mix (save ⅔ c. for filling)
1 egg
1 stick Parkay

Do not add water. Mix all ingredients and pat into a well greased 9 x 13-inch pan. Bake until just begins to turn brown, about 20 minutes, at 350°.

Filling:

⅔ c. cake mix
½ c. packed brown sugar
1½ c. dark Karo syrup
3 eggs
1 tsp. vanilla
1-1½ c. pecans

Mix all filling ingredients except pecans and pour over ready crust. Sprinkle with chopped pecans. Bake at 350° for 40-45 minutes. Cool and cut into small squares and put into small individual baking cups found in the cake decorating section of any store. Great for holiday parties and family gatherings.

Mom Kays
Jennifer Wisel

35439-00

SIMPLE ANGEL FOOD BARS

1 pkg. one-step angel food cake mix
1 c. coconut
1 can lemon pie filling

Combine above ingredients. Mix thoroughly. Bake at 350° in a greased and floured 9 x 13-inch pan for 25-30 minutes. Let cool and then frost with the following.

Frosting:

1 (3-oz.) pkg. cream cheese
1 c. confectioners' sugar
¼ c. soft butter
½ tsp. vanilla
¼ c. nuts
¼ c. toasted coconut

Beat together cream cheese, confectioners' sugar, butter and vanilla until smooth. Frost bars and sprinkle with nuts and coconut.

Kelly Keeney

SPECIAL K BARS

1 c. light Karo syrup
1 c. sugar
1 c. peanut butter
6 c. Special K cereal (or Rice Krispies)
1 c. chocolate chips
1 c. butterscotch chips

Mix syrup, sugar and peanut butter in saucepan over medium-low heat until mixture just comes to a boil. Stir in Special K or Rice Krispies. Spread into buttered 9 x 13-inch pan. In microwave, melt chocolate and butterscotch chips. Stir; spread over top. Allow to cool fully. Cut into squares.

Amy Jo Henderson

BLOND BROWNIES

⅔ c. butter
3 eggs
2⅔ c. flour
½ tsp. salt
½ c. pecans
1 pkg. brown sugar
1 tsp. vanilla
2½ tsp. baking powder
1 pkg. chocolate chips

Melt butter and add brown sugar to melt. Cool 10 minutes. Add eggs, 1 at a time. Add dry ingredients, then chips and nuts. Bake at 350° for 35 minutes in a 9 x 13-inch pan.

Gena Churchwell

CHIP 'N NUT BLONDE BROWNIES

½ c. butter
1 c. firmly packed light brown sugar
2 eggs
1 tsp. vanilla
1½ c. flour
2 tsp. baking powder
¼ tsp. salt
½ c. walnut pieces
½ c. semi-sweet chocolate chips

In large bowl, with electric mixer at medium speed, beat butter and brown sugar until light and fluffy; beat in eggs and vanilla. Stir in flour, baking powder, salt, walnuts and chocolate chips. Spread in greased 9 x 9 x 2-inch baking pan. Bake at 350° for 25-30 minutes.

Tammy L. Collins

CHOCOLATE-CARAMEL BROWNIES

50 light caramels
½ c. evaporated milk

Melt over low heat and set aside.

1 pkg. German chocolate cake mix
¾ c. melted margarine
⅓ c. evaporated milk
1 c. oatmeal

Mix ingredients together (it will be stiff). Press ½ dough in a 9 x 13-inch pan and bake at 350° for 6 minutes. Sprinkle a 12-ounce package of chocolate chips over baked crust and spread caramel mixture over chips. Pat rest of dough over top and bake for 18-20 minutes.

Francine White

35439-00

SAND ART BROWNIES

To fill 1 doz. (1-qt.) jars, you will need:

2 (8-oz.) cans cocoa
4 (12-oz.) pkgs. semi-sweet chocolate chips
4 (12-oz.) pkgs. vanilla flavored baking chips
4 (8-oz.) pkgs. chopped walnuts or pecans
3 (16-oz.) boxes dark brown sugar
5 lbs. granulated sugar
5 lbs. self-rising flour
Salt

Layer the following in order in one wide-mouth quart canning jar (tap down between layers):

⅔ tsp. salt
½ c. plus 2 T. flour
⅓ c. cocoa
½ c. flour
⅔ c. dark brown sugar
⅔ c. granulated sugar
½ c. semi-sweet chocolate chips
½ c. vanilla flavored baking chips
½ c. chopped walnuts or pecans

Attach the following directions on the jar: Combine the contents of the jar with 2 teaspoons vanilla extract, ⅔ cup vegetable oil and 3 eggs. Pour into greased pan and bake at 350° in 7 x 11-inch pan for 32-37 minutes or in 9 x 9-inch pan for 27-32 minutes.

Note: Decorate the tops of one-quart wide-mouth canning jars and attach mixing and baking directions with a decorative tag tied to the necks of the jars. Makes a great Christmas gift!

Aletha Tecklenburg

1-2-3-4 CAKE

1 c. shortening
1 c. milk
2 c. sugar
3 c. flour
3 tsp. baking powder
4 eggs
1 tsp. vanilla

Cream shortening and sugar. Add eggs and beat well. Add flour and baking powder (omit baking powder if using self-rising flour) alternately with milk. Add vanilla. Bake in tube pan at 325° for approximately 1 hour or until toothpick comes out clean.

Note: Great with or without frosting.

Aletha Tecklenburg

AMARETTO CAKE

1 (18-oz.) pkg. yellow cake mix
1 c. chopped pecans
1 (3¾-oz.) pkg. instant vanilla pudding
4 eggs
¼ c. amaretto (you can put up to ½ c.)
¼ c. light rum (you can put up to ½ c.)
½ c. water
½ c. oil

Glaze:

½ c. butter
1 c. sugar
½ c. amaretto

Grease and flour tube pan. Sprinkle with nuts on the bottom. Mix dry ingredients. Add eggs and liquid ingredients. Beat for 3 minutes. Pour into pan. Bake at 325° for 50-60 minutes. **Glaze:** Mix glaze ingredients and boil for 3 minutes. Pour over hot cake and leave cake to cool at least one hour before removing from pan.

Bert Antry Standrige

APPLE CAKE

1½ c. Wesson oil
2 c. sugar
3 eggs
3 c. peeled, chopped apples
1 c. chopped walnuts
3 c. all-purpose flour
1 tsp. salt
1 tsp. baking soda
2 tsp. vanilla
1 tsp. cinnamon

Beat oil, sugar and eggs together. Combine dry ingredients and add to the first mixture. Add walnuts and apples; stir well. Bake at 325° for 1½ hours. Ovens vary. Check after an hour.

Glaze:

1 stick margarine
1 c. brown sugar
¼ c. milk

In a small pan, bring all ingredients to a boil, stirring constantly. Cook at a rolling boil (medium heat) for three minutes. After cooling a bit, pour very warm glaze over the cake. Glaze will set up if allowed to become too cool. This recipe makes quite a bit of glaze, so you may find that you don't want to use all of it on the cake. It is also wonderful on vanilla ice cream.

Jewel Farris

APPLE HILL CAKE

2 c. sugar
½ c. oil
2 eggs
½ c. nuts
4 c. diced apples
2 c. flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg (opt.)
2 tsp. baking soda

Add dry ingredients to moist. Pour into greased 13 x 9-inch pan and bake for 1 hour at 350°.

Kerry Carswell

AUNT ANN'S EASY CHOCOLATE CAKE

1 box devil's food cake mix
1 box instant vanilla pudding mix
1 tsp. vanilla
4 eggs
¾ c. oil
¾ c. buttermilk

Preheat oven to 350°. Mix all ingredients together. Pour into a well greased bundt pan. Bake for 35 minutes or until done.

Aletha Tecklenburg

AUNT ANN'S WHITE CAKE

1 box Duncan Hines yellow cake mix
1 box instant vanilla pudding mix
1 tsp. nutmeg
4 eggs
¾ c. oil
¾ c. cheap white wine

Preheat oven to 350°. Mix all ingredients together. Pour into a well greased bundt pan. Bake for 35 minutes or until done.

Aletha Tecklenburg

BANANA SPLIT CAKE

1 (8-oz.) pkg. cream cheese
Frozen or fresh strawberries
6 bananas
1 lg. ctn. Cool Whip
1 stick butter or margarine
1 lg. can crushed pineapple
Chocolate syrup
Maraschino cherries (opt.)
1 (16-oz.) bag walnuts
1 c. powdered sugar

Melt butter. Crush walnuts. Mix walnuts and butter together. Spread in bottom of 9 x 11-inch pan to make your crust. Bake for 10 minutes in a 350° oven. Remove and let cool. Combine your cream cheese, powdered sugar and Cool Whip. Spread a thin layer over your crust. Layer sliced bananas, sliced strawberries and half of crushed pineapple (drained). Repeat layers. Top with maraschino cherries. When serving, drizzle chocolate syrup over it. Serves 6-8 people. It is delicious.

Lisa Rodriguez

BANANA SPLIT CAKE

3 sticks margarine
2 c. graham cracker crumbs
2 eggs
2 c. powdered sugar
3-5 sliced bananas
20-oz. can crushed pineapple, drained
8 oz. Cool Whip
Chopped nuts
Maraschino cherries

Melt 1 stick margarine. Combine with graham cracker crumbs and press into 9 x 13-inch pan. Melt remaining margarine and beat together with eggs and 1 cup powdered sugar. (Beat at least 10 minutes.) Spread on top of graham cracker crumbs. Put sliced bananas on top of mixture. Put drained pineapple on top of bananas. Put Cool Whip on top of pineapple. Garnish with nuts and cherries. Yields 12 to 15 servings.

Aletha Tecklenburg

35439-00

BETTER THAN SEX CAKE

1 box yellow cake mix
1 (20-oz.) can crushed pineapple
1 (8-oz.) pkg. cream cheese
1 (4-oz.) box instant vanilla pudding
1 lg. ctn. Cool Whip
1 bag shredded coconut

Bake cake mix according to directions. Cool cake. Poke holes in cake using a meat fork. Spread crushed pineapple (with juice) evenly over cake. Mix cream cheese, pudding and Cool Whip well. Spread over cake. Sprinkle coconut on top.

Barbra Lehman

BACARDI RUM CAKE

1½ c. chopped pecans
1 (18½-oz.) pkg. yellow cake mix
4 eggs
½ c. cold water
½ c. Wesson oil
½ c. Bacardi dark rum

Glaze:

¼ lb. butter
¼ c. water
1 c. sugar
½ c. Bacardi rum

Sprinkle nuts over bottom of bundt pan. Mix all cake ingredients together. Bake for 1 hour at 325°. **Glaze:** Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and add rum.

Amy Jo Henderson

CARROT CAKE

1½ c. oil
2 c. sugar
4 eggs
2 c. flour
2 tsp. baking soda
1 tsp. salt
3 tsp. cinnamon
3 tsp. vanilla
3 c. grated carrots (1 bunch)

Combine sugar and oil; add eggs. Sift dry ingredients; add to sugar mixture and beat. Next, add carrots and vanilla. Bake for 45 minutes at 325° in a 3 x 8-inch well greased pan. Cool, frost and enjoy.

Michelle Graber

CHOCOLATE BANANA CAKE

1 box banana bread mix
3-4 bananas
Pecans or walnuts (to taste, if desired)
Dash cinnamon
1 box chocolate pudding mix (not instant)
2 c. half-and-half

Bake the banana bread according to package directions, adding pecans or walnuts, if you wish. We also add a dash of cinnamon before baking. While bread is baking, place pudding and half-and-half in saucepan; cook over low heat while stirring, as specified on the package. Allow bread and pudding to cool. Insert the straw into the bread and form even rows of holes. When pudding is ready, pour gradually over cake, allowing the pudding to fill the holes. Spread the remaining pudding over the top of the cake. Slice the bananas and place on top of the pudding. Refrigerate to keep fresh.

Lisa Rodriguez

CHOCOLATE CAKE WITH PEPPERMINT PATTY FROSTING

1 stick unsalted butter
6 oz. semi-sweet chocolate chips
1 c. sugar
1 c. milk
1 box instant chocolate pudding
Pinch salt
2 eggs
1¼ c. self-rising flour

Preheat the oven to 350°. Grease and flour pan. In a large heavy saucepan over medium heat, begin melting the butter. when it's half melted, stir in half the chocolate chips. Remove from heat; stir in the sugar, milk, pudding and eggs. Stir thoroughly. Stir in flour until blended (do not overmix). Stir in the rest of the chocolate chips. Pour in pan and bake for one hour or until done. Cool in the pan on rack for 10 minutes. Remove from pan and cool on rack for about 4 minutes.

Mint Frosting:

6 oz. Peppermint Patties
2 to 3 T. milk
A sm. handful chocolate chips (about 4 oz.)

Melt Peppermint Patties and chocolate chips. Stir in milk until smooth. Pour over cake. Enjoy!

Bert Antry Standrige

35439-00

CHOCOLATE CHIP CAKE

1 box Duncan Hines butter cake recipe cake mix
½ c. vegetable oil
¼ c. water
8 oz. sour cream
4 eggs
1 reg.-size box instant vanilla pudding

Mix above for 3 full minutes with mixer at high speed. Stir into the batter:

1-oz. unsweetened chocolate square, grated
1 lg. bag chocolate chips

Pour into greased and floured bundt pan. Cook at 350° for 35-45 minutes, depends on oven; check and test as needed. Let cool for about 10 minutes on wire rack. Remove from pan and place on plate. Dust with powdered sugar when cake is cool. Get cold milk and warm friends!

Erin Thomson

CHOCOLATE MAYONNAISE CAKE

2 c. flour
1 c. sugar
4 T. cocoa
1 tsp. baking soda
1 tsp. baking powder
1 c. cold water
1 c. Best Foods mayonnaise
1 tsp. vanilla

Mix all ingredients together with electric mixer just until well blended, then bake in a greased 13 x 9-inch pan at 275° for 1 hour. Don't let the mayonnaise scare you off, this cake is very delicious!!! It is also safe to lick the beaters and bowl since there are no eggs.

Tammy L. Collins

CHOCOLATE SNACK CAKE

1⅔ c. all-purpose flour
1 c. firmly packed brown sugar
¼ c. cocoa
1 tsp. baking soda
½ tsp. salt
1 c. water
⅓ c. pure vegetable oil
1 tsp. white distilled vinegar
½ tsp. pure vanilla
Powdered sugar (opt.)

Preheat oven to 350°. In a medium bowl, mix the flour, brown sugar, cocoa, baking soda and salt with a fork. Stir in the water, oil, vinegar and the vanilla; mix together thoroughly. Pour into an ungreased 8 x 8 x 2-inch baking pan. Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out clean. Dust with powdered sugar, if desired.

Deb Mulcahy

ÉCLAIR CAKE

1 box graham crackers
2 sm. boxes vanilla instant pudding
3 c. milk
1 (8-oz.) ctn. Cool Whip

Topping:

⅓ c. sugar
¼ c. milk
¼ c. butter
1 tsp. vanilla

Butter 9 x 13-inch pan. Line bottom with ½ graham crackers. Mix pudding and milk until thick. Add Cool Whip and mix at low. Pour ½ mixture over graham crackers. Add another layer of graham crackers and the rest of mixture. **Topping:** Mix topping ingredients until smooth. Bring to a boil. Cook for 1 minute. Let cool. Pour over pie and refrigerate.

Julie Gulley

35439-00

HOT FUDGE CAKE

1 c. flour
¾ c. granulated sugar
2 T. cocoa
2 tsp. baking powder
¼ tsp. salt
½ c. milk
2 T. oil
1 tsp. vanilla
1 c. chopped nuts (if desired)
1 c. brown sugar
¼ c. cocoa
1¾ c. hot tap water

In ungreased 9 x 9-inch pan, stir flour, sugar, 2 tablespoons cocoa, baking powder and salt. Add milk, oil and vanilla. Stir with a fork until smooth. Add nuts. Spread evenly. Sprinkle brown sugar and ¼ cup cocoa over top. Pour hot water over all. Bake at 350° for 40 minutes. Remove from oven and let stand for 15 minutes before serving.

Kelly Keeney

OVERNIGHT COFFEE CAKE

1 pkg. frozen bread rolls
1 pkg. vanilla pudding (not instant)
½ c. brown sugar
Raisins
Nuts
Cinnamon
1 stick butter

In a well greased bundt pan, put 1 package of frozen rolls. Mix together the pudding, brown sugar and the desired amount of raisins, nuts and cinnamon. Sprinkle this over the rolls. Melt one stick of butter and pour over all. Cover with plastic wrap and set aside for 8-10 hours or overnight. Do not put in the refrigerator. Bake at 350° for 30 minutes. Turn upside down on plate and serve.

Kelly Keeney

POPPY SEED CAKE

1 box yellow cake mix
½ c. oil
4 eggs
½ c. sugar
1 c. sour cream
¼ c. poppy seed

Mix all ingredients. Grease and flour a tube pan. Bake at 350° for 55 minutes. Let cake set for 15-20 minutes before removing from pan. Sprinkle with powdered sugar.

Keri Hatch

PUMPKIN ROLL

3 eggs
1 c. granulated sugar
⅔ c. pumpkin
1 tsp. lemon juice
¾ c. self-rising flour
2 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
1 c. broken nuts

Cheese Mixture:

6 oz. softened cream cheese
1 c. powdered sugar
½ stick softened butter
¾ tsp. vanilla

Beat eggs at high speed for 5 minutes. Gradually stir in granulated sugar, pumpkin and lemon juice. Set aside. Mix together the flour, cinnamon, ginger and nutmeg. Fold into pumpkin. **Cheese Mixture:** Blend cream cheese, powdered sugar, butter and vanilla. Line jelly-roll pan with waxed paper. Lightly grease waxed paper with butter. Pour in cake mixture. Sprinkle with nuts. Bake in oven for 12-15 minutes. When done, slide onto wet towel and roll up. When cool, unroll and spread with cheese mixture and re-roll. Refrigerate; serve when chilled.

Bert Antry Standrige

RUM CAKE

1 box yellow cake mix without pudding
1 sm. pkg. instant vanilla pudding
4 eggs
½ c. cold water
½ c. oil
½ c. rum

Glaze:

1 stick butter
½ c. water
1 c. granulated sugar
½ c. dark rum

Preheat oven to 325°. Grease bundt or tube pan. Mix all cake ingredients together and pour into pan and bake for one hour. Cool for an hour. **Glaze:** Mix all glaze ingredients except for rum; boil for about 3 minutes; once sugar is dissolved, stir in rum. Pour over hot cake and leave cake to cool at least one hour before removing from pan.

Bert Antry Standrige

35439-00

SPRING DESSERT

Angel food cake
Strawberries
Instant vanilla pudding
Cool Whip

Layer in a glass bowl: angel food cake, strawberries and pudding. Repeat and add Cool Whip on top.

Kerri Clapper

TRES LECHES

(Caribbean Cream Cake)

Meringue:

3 egg whites at room temp.
1/3 c. granulated sugar
1/8 tsp. vanilla extract
3/4 c. confectioners' sugar

Batter:

5 eggs at room temp.
1 c. granulated sugar
1/4 c. water
1 c. cake flour
1 tsp. baking powder
Pinch salt

Milk Topping:

1 (14-oz.) can sweetened condensed milk
1 (12-oz.) can evaporated milk
1 1/2 c. heavy cream
1/2 c. banana liqueur

Sweet Whipped Cream:

1 c. heavy whipping cream
1/4 tsp. pure vanilla extract
1/4 c. granulated sugar

Garnish:

2 bananas, peeled and sliced
Maraschino cherries

Preheat the oven to 250°. **Meringue:** Beat the egg whites, granulated sugar and vanilla extract until stiff peaks form. (Warming the bowl and the beaters in warm water and drying carefully before using helps ensure high volume after beating.) Add the confectioners' sugar to the bowl and blend in quickly and thoroughly by hand. Transfer the meringue to a pastry bag and pipe strips of meringue into a baking sheet. Place the pan in the preheated oven for about 1 hour or until the meringue is dry. Break the meringue into pieces and set aside. Preheat the oven to 400°. **Batter:** Place the eggs in the mixing bowl of an electric mixer, add the sugar and mix on high speed. Add the water and continue beating until the mixture is fluffy and pale yellow. Meanwhile, sift the flour, baking powder and salt together and set aside. Remove the bowl from the mixer and add the dry ingredients. Add the flour mixture to the eggs as soon as they are ready to blend by hand thoroughly and quickly (if this step is not done quickly the eggs will lose their volume). Lightly grease a 13 x 9-inch cake pan.

(continued)

Pour the mixture into the prepared pan and tap firmly once or twice on the counter to remove any air bubbles. Immediately place the pan in the preheated oven. Bake for 10 to 13 minutes or until a toothpick comes out clean when inserted in the middle. Remove the cake and let cool. **Milk Topping:** While the cake is cooling, whisk together the Milk Topping ingredients. Using the toothpick, poke holes into the cake, pour the Milk Topping over the top, wrap in plastic and refrigerate for at least 4 hours (overnight works well). **Sweet Whipped Cream:** In a well chilled bowl, using chilled beaters, beat the whipping cream, vanilla extract and sugar until stiff peaks form. To assemble the cake, cut into serving pieces and place a scoop of whipped cream on top. Garnish with pieces of reserved meringue. **Garnish:** Place slices of banana and a cherry for additional garnish.

Note: In Miami, "Tres Leches" (three milks) is a popular accompaniment to a good, strong demitasse of Cuban espresso. Even though the recipe may read like an epic, the enjoyment of the dessert is like a sonnet. Many thanks to my friend, Frank, for sharing this recipe!!!

Francine White

WATERGATE CAKE

1 box white cake mix
1 box instant pistachio pudding
3 egg whites
1 c. Wesson oil
1 c. club soda
1 c. walnuts, chopped

Mix cake mix, pudding, egg whites, oil and club soda on medium speed for 2 minutes. Fold in nuts and mix well. Bake in tube pan for 45 to 55 minutes at 350°.

Icing:

1 box instant pistachio pudding
1 env. Dream Whip
1¼ c. cold milk

Beat all together until stiff. Set in refrigerator until cake is ready to frost.

Beth Webber

CHEESECAKE

Graham cracker pie crust
8 oz. cream cheese at room temp.
2 eggs
½ c. sugar
1 tsp. vanilla
1 can pie filling

Mix cream cheese, eggs, sugar and vanilla, using an electric mixer. Pour into pie crust. Bake at 350° for 20 minutes. Cool and top with pie filling.

Julie Gulley

CHEESECAKE DREAMS

Crust:

1 c. brown sugar
⅔ c. melted butter
2 c. flour
1 c. chopped nuts

Filling:

16 oz. cream cheese
2 tsp. lemon juice
½ c. sugar
4 tsp. milk
2 tsp. vanilla

Crust: Mix together crust ingredients. Press ⅔ mixture into oblong pan. Bake at 325° for 10-15 minutes. Cool. **Filling:** Mix filling in small bowl. Pour mixture over crust. Sprinkle with remaining crust mixture. Bake at 325° for 25 minutes. Cut into bars when cool.

Julie Gulley

35439-00

GERONIMO CHEESECAKE

Crust:

1¼ c. graham cracker crumbs
¼ c. sugar
½ tsp. salt
½ tsp. cinnamon
¼ c. melted margarine

Combine ingredients in bowl. Press into a foil-covered bottom of springform pan (sides and bottom of pan should be attached with foil only on bottom). Bake at 350° for 8 minutes. Cool.

Filling:

3 (8-oz.) pkgs. cream cheese, softened
1 c. sugar
2 tsp. vanilla
3 eggs
1 c. sour cream

Blend cream cheese and sugar until smooth. Add eggs, beating well after each. Blend in sour cream and vanilla. Pour over crust. Bake for 1 hour at 350°. Cool in pan on rack, then refrigerate overnight. Remove from pan by loosening sides and unwrapping foil from bottom. Enjoy!

1-501st Geronimo Wives

ANISE COOKIES

5 c. flour
1 c. Crisco
2 c. sugar
1 tsp. baking soda
1 tsp. anise flavoring
2 eggs
½ c. milk

Mix flour, Crisco, sugar and baking soda. Beat the eggs and add milk and flavoring. Combine dough and milk mixture. Roll dough and cut into cookies. Bake at 400° for 10 minutes.

Julie Gulley

APPLE CREAM PENNIES

Cookies:

2¾ c. flour
½ tsp. baking soda
¼ tsp. salt
1 c. brown sugar
½ c. sugar
2 sticks melted margarine
2 eggs
2 T. vanilla extract

Filling:

8 oz. softened cream cheese
½ c. sugar
¼ c. apple butter

Preheat oven to 300°. **Cookies:** Combine all "cookie" ingredients in a large bowl and blend (but do not overmix). Shape dough into marble-size balls on cookie sheet and bake for 9-11 minutes. Do not fully brown cookies. **Filling:** Blend all ingredients until smooth. After cookies have baked and cooled, spread 1 teaspoon filling on cookie; top with another cookie to create a sandwich. Repeat with remaining cookies and filling! Makes about 6 dozen.

Christina Hoke

CHOCOLATE NO BAKE COOKIES

2 c. sugar
2 T. cocoa
1 stick butter or margarine
½ c. milk
½ c. peanut butter
3 c. minute oatmeal

Boil sugar, cocoa, butter and milk together for 1 minute. Add peanut butter and oatmeal. Mix well. Spread on waxed paper to cool. Cut into squares.

Aletha Tecklenburg

COW PATTIES

1 c. sugar
1 c. Quaker Oats
¼ c. cocoa
¼ c. milk
¼ c. butter
¼ c. peanut butter
½ tsp. vanilla

Boil sugar, cocoa, milk and butter. Remove from heat and add peanut butter, vanilla and oats. Drop on waxed paper and cool.

Note: Stir constantly while it boils.

Kerri Clapper

Cranberry Cookies

1 c. butter or margarine
1 c. sifted confectioners' sugar
¼ tsp. baking soda
2 tsp. finely shredded orange peel (opt.)
⅓ c. orange juice
2 tsp. vanilla
1½ c. flour
1 c. rolled oats
1 c. white chocolate morsels
1 c. chopped pecans
1 c. dried cranberries, snipped or chopped

Beat butter or margarine on medium to high speed for 30 seconds. Add confectioners' sugar and baking soda; beat until combined. Beat in orange peel, orange juice and vanilla on low until combined. Beat in as much flour as you can. Stir in remaining flour and the rolled oats. Stir in morsels, pecans and cranberries. Drop by teaspoonful onto an ungreased cookie sheet. Bake at 375° for about 10 minutes or until edges are lightly browned. Cool for 1 minute on sheet and then transfer to a wire rack to cool completely. Makes about 42 cookies.

Kelly Keeney

Fresh Apple Cookies

½ c. butter
1⅓ c. brown sugar
1 egg
2 c. flour
1 tsp. baking soda
½ tsp. salt
½ tsp. cinnamon
1 tsp. ground cloves
½ tsp. nutmeg
¼ c. apple juice or cider
1 c. chopped walnuts
1 c. raisins
1 c. chopped, unpared apple

Preheat oven to 375°. In large bowl of electric mixer, cream butter, brown sugar and egg. Sift dry ingredients together and add to creamed mixture alternately with apple juice. Stir in nuts, raisins and chopped apple. Drop onto greased cookie sheet and bake for 8-10 minutes. Makes 3 dozen cookies.

Josette Harrison

HAYSTACKS

1 (6-oz.) pkg. chocolate chips
1 (6-oz.) pkg. butterscotch chips
½ c. peanut butter
1 lg. can chow mein noodles

Melt chips and peanut butter together over low heat. Fold in noodles and drop on lightly greased cookie sheet or waxed paper.

Note: Can substitute Rice Krispies in place of noodles.

Aletha Tecklenburg

"JUDY EBY" COOKIES

½ c. sugar
½ c. light Karo syrup
1 c. creamy peanut butter
2 c. Rice Krispies cereal
6 oz. chocolate chips
6 oz. butterscotch chips

Bring sugar and syrup to boil; remove from heat. Add peanut butter. Stir in Rice Krispies. Spread mixture in greased 9 x 13-inch pan. Melt both chips in double boiler; spread melted chips on top of Rice Krispies mixture. Cool. Enjoy!

CPT John Richards

35439-00

Molasses Sugar Cookies

¾ c. margarine, melted
1 c. sugar
¼ c. molasses
1 egg
2 c. all-purpose flour
½ tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. allspice
½ tsp. cloves
½ tsp. ginger
¼ tsp. nutmeg

Melt margarine over low heat. Remove and let cool. In a large mixing bowl, combine sugar, molasses, and egg and beat well. In a small bowl, combine flour, spices, salt and baking soda. Alternately add flour and melted margarine to the sugar mixture, stirring well after each addition. Chill in refrigerator about an hour until slightly firm. Can chill two to three hours, if desired. Form into 1-inch balls and roll in granulated sugar. Place on a greased baking sheet about 2 inches apart and bake at 375° for 6-8 minutes or until light golden brown. Remove from baking sheet immediately. Cookies will be soft while still hot. Let them cool flat. After baking a dozen, you may find that you need to space rolled cookies further apart so that they will not run into each other when baking.

Jewel Farris

Oatmeal Crisps

2 c. butter
2 c. brown sugar
2 c. sugar
2 tsp. vanilla
4 eggs
3 c. self-rising flour
6 c. quick-cooking rolled oats

Preheat oven to 350°. Cream together butter and both sugars until fluffy. Stir in vanilla. Add eggs, one at a time, beating after each egg. Slowly add flour to creamed mixture. Mix well. Stir in oats. Drop by teaspoonfuls about 2 inches apart onto a well-greased baking sheet. Bake for 10 to 15 minutes. Yields about 14 dozen.

Note: Easy additions: Add 1½ cups coconut, raisins or chopped walnuts.

Aletha Tecklenburg

POWDERED SUGAR COOKIES

⅔ c. butter
1 c. chopped pecans
1 c. + 2 T. flour
3 T. sugar
1 tsp. vanilla
Powdered sugar

Heat oven to 375°. Cream butter and sugar. Add other ingredients and mix well. Roll into small balls. Cook for 8 to 10 minutes. (They do not rise.) Cool and roll in powdered sugar.

Note: For a different flavor, use chopped walnuts instead of pecans.

Aletha Tecklenburg

REALLY EXPENSIVE COOKIES

2 c. butter or margarine
4 c. flour
2 tsp. baking soda
2 c. sugar
5 c. blended oatmeal
24 oz. chocolate chips
2 c. brown sugar
1 tsp. salt
1 (8-oz.) Hershey's bar, grated
4 eggs
2 tsp. baking powder
2 tsp. vanilla
3 c. chopped nuts (your choice)

Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey's bar and nuts. Roll into balls and place 2 inches apart on a cookie sheet. Bake for 10 minutes at 375°. Makes 112 cookies. Enjoy cooking the most expensive cookie in the world - free!!!

Aletha Tecklenburg

SEVEN LAYER COOKIES

1 stick butter or margarine
2 c. graham cracker crumbs
2 c. coconut
2 (6-oz.) pkgs. butterscotch chips
2 (6-oz.) pkgs. chocolate chips
2 c. walnuts
2 cans condensed milk

Melt butter or margarine in a 13 x 9 x 2-inch pan. Make a layer each of graham cracker crumbs, coconut, butterscotch chips, chocolate chips and walnuts. Pour condensed milk over all. Bake at 350° for 25 minutes or until top is lightly browned.

Kelly Keeney

APRICOT DELIGHT

2 boxes apricot Jello
2 c. hot water and 2 c. cold water
1 can crushed pineapple, drained
2 lg. bananas, sliced
1 c. sm. marshmallows

Topping:

½ c. pineapple juice
1 egg, slightly beaten
2 T. flour
1 T. butter
½ c. sugar
1 sm. pkg. cream cheese
1 sm. ctn. Cool Whip
Coconut

Prepare Jello as directed, mixing in fruit and marshmallows. **Topping:** Mix pineapple juice, egg, flour, butter and sugar and cook until it thickens. Do not overcook. Add cream cheese and allow to cool. Stir in Cool Whip. Spread on Jello. Sprinkle with coconut.

Note: This recipe from my grandmother's recipe book.

Beth Webber

BAVARIAN APPLE TART

½ c. butter, softened
⅓ c. sugar
½ tsp. vanilla
1 c. flour
1 (8-oz.) pkg. cream cheese
¼ c. sugar
1 egg
½ tsp. vanilla
4 apples, peeled, cored and sliced
⅓ c. sugar
½ tsp. cinnamon
¼ c. sliced almonds

Preheat oven to 450°. Cream butter, sugar and vanilla. Stir in flour to form dough. Press dough into bottom and sides of 9-inch springform pan. Combine cream cheese, sugar, egg and vanilla. Pour into crust. Toss apples with sugar and cinnamon. Arrange on cream cheese. Sprinkle with almonds. Bake 10 minutes. Reduce heat to 400° and bake 25 minutes. Cool 15 minutes before removing from pan. Serves 8.

Josette Harrison

BAVARIAN APPLE TORTE

Crust:

½ c. butter
½ c. sugar
½ tsp. vanilla
1 c. flour

Filling:

8 oz. cream cheese
¼ c. sugar
1 egg
½ tsp. vanilla
2 tart apples, thinly sliced
Cinnamon sugar (¼ c. sugar and 1 tsp. cinnamon)

Crust: Combine all crust ingredients and press into 9-inch greased springform pan. **Filling:** Combine all the filling ingredients except apples and cinnamon sugar. Beat until smooth and pour evenly over crust. Dip apple slices into cinnamon sugar and arrange over the top of the filling. Bake at 375° for 45-55 minutes or until brown.

Kerry Carswell

BLUEBERRY DESSERT

Crust:

1 c. flour
1 c. chopped pecans
1 stick margarine

Filling:

8 oz. cream cheese
1 c. powdered sugar
Blueberry pie filling
1 ctn. Cool Whip

Crust: Mix crust ingredients and bake at 400° until light brown. Let cool completely. **Filling:** Mix 8 ounces cream cheese and 1 cup powdered sugar and put an even layer on crust. Place an even layer of blueberry pie filling on cream cheese layer. Top with 1 container of Cool Whip topping. Sprinkle with nuts on top.

Aimee Henderson

35439-00

LAYERED BLUEBERRY DESSERT

1 c. margarine
1 c. flour
1 c. chopped walnuts
1 (8-oz.) pkg. cream cheese
1 c. powdered sugar
2 (8-oz.) ctn. Cool Whip
1 c. sugar
4 T. cornstarch
1 c. water or berry juice
3 T. dry raspberry Jello
1 qt. fresh or frozen blueberries

First Layer: Cut in one cup margarine into one cup flour until crumbly. Add one cup of chopped walnuts. Pat into 9 x 13-inch pan. Bake for 10-12 minutes. **Second Layer:** Whip one (8-ounce) package of cream cheese (at room temperature) with one cup of powdered sugar. Fold in one (8-ounce) container Cool Whip. Place on cooled cookie layer and spread evenly. Chill well. **Third Layer:** Blend one cup of sugar with 4 tablespoons of cornstarch in saucepan. Add one cup of water or berry juice. Boil over medium heat until thick and clear. Add 3 tablespoons of dry raspberry Jello and stir until completely dissolved. Add 1 quart raw fresh or frozen blueberries; remove from heat. Chill and layer over cream cheese layer. Chill well. Spread another 8 ounces of Cool Whip over top.

Christina Beaver
Friend of Aimee Henderson

EASY FRUIT COBBLER

1 stick butter
1 c. sugar
1 egg
1 c. self-rising flour
1 can apples, peaches or fruit cocktail, undrained

Melt butter and pour into bottom of 9-inch square pan. Mix sugar and flour, adding egg. Drain fruit and pour liquid in pan bottom. Spread fruit over bottom and cover with egg mixture. Bake at 300° until brown. Serve hot.

Mandy Strider

HOT FRUIT COMPOTE

1 (20-oz.) can pineapple chunks
1 (16-oz.) can peach halves
1 (16-oz.) can pear halves
1 (16-oz.) can apricot halves
1 jar maraschino cherries

Drain fruit. Arrange in a 13 x 9 x 2-inch pan with cherries in hollow. Set aside.

Sauce:

⅓ c. sugar
2 T. cornstarch
¼ tsp. salt
½ c. light corn syrup
1 c. orange juice
2 T. orange rind

Combine all sauce ingredients in saucepan. Bring to a boil. Pour hot sauce over fruit compote. Bake at 350° for 30 minutes. Serves 12.

Karen Jessup

PEACH COBBLER

1 stick butter or margarine
1 c. sugar
¾ c. all-purpose flour
3 tsp. baking powder
Pinch salt
¾ c. milk
1 lg. can peaches, drained

Melt margarine in 8 x 8-inch square or round baking dish. Stir together rest of ingredients except peaches. Pour over butter or margarine. Add peaches. Bake for 45 minutes at 350°.

Deanna Jackson

STRAWBERRY DELIGHT

1 angel food cake
1 c. sugar
1 (8-oz.) pkg. cream cheese, softened
1 (12-oz.) ctn. Cool Whip (room temp.)
Fresh strawberries
Strawberry gel

Mix together sugar, Cool Whip and cream cheese completely. Crumble angel food cake into the mixture and combine well. Press into a dish and top with sliced strawberries. Spread gel over the top and refrigerate. Best when served cold.

Tammy Ohrnstein

STRAWBERRY PIZZA

1½ c. flour
1½ T. powdered sugar
1½ sticks margarine
1½ c. powdered sugar
1 tsp. vanilla
2 (8-oz.) pkgs. soft cream cheese
1 lg. ctn. Cool Whip
2-3 baskets strawberries
1 pkg. or jar Marie Calendar's glaze

Mix flour, 1½ tablespoons powdered sugar and margarine well. Put on pizza pan. Bake at 350° for 10 minutes. Let cool. Cream together 1½ cups powdered sugar, cream cheese and vanilla. Mix in Cool Whip. Spread over crust. Slice berries and place on cream cheese mixture. Pour glaze over berries. Refrigerate.

Note: One of Lori's famous recipes.

Meredith Curry

BUSTER BAR DESSERT

1 pkg. Oreo cookies, crushed
½ c. margarine
½ gal. vanilla ice cream
1 jar hot fudge or caramel sauce
1 bag salted peanuts
1 (9-oz.) ctn. Cool Whip

Mix and press all but one cup of Oreos and margarine in a 9 x 13-inch pan. Spread ice cream over crumbs and freeze. Pour hot fudge over ice cream and add layer of peanuts. Spread 9 ounces of Cool Whip and sprinkle rest of Oreos on top. Freeze. Makes 12-15 servings.

Tammy Ohrnstein

HOMEMADE ICE CREAM

4 eggs, well beaten
2 c. sugar
1 T. vanilla
2 lg. cans Carnation evaporated milk
Plain milk (enough to fill to line)

Beat eggs until foamy. Add sugar, vanilla and evaporated milk. Beat well. Add milk to fill line in ice cream freezer. Plug in freezer or crank until ice cream is hardened. Yields 1 gallon.

Aletha Tecklenburg

CHOCOLATE ECLAIR

2 (3¾-oz.) boxes French vanilla pudding
3 c. milk
1 (12-oz.) ctn. Cool Whip
1 box graham crackers
1 can ready-made milk chocolate frosting

Mix and stir pudding and milk. Stir in Cool Whip. In a 3-quart casserole dish, line the bottom with a layer of graham crackers. Spoon in half of pudding mixture. Add another layer of graham crackers and top with remaining pudding mixture. Add one more layer of graham crackers. Heat frosting in microwave approximately 1 minute. Pour over top. Refrigerate overnight. Yields 12 servings.

Note: Can use graham cracker crumbs instead of graham crackers. Just use the recipe for graham cracker crust on the box.

Aletha Tecklenburg

CREAM PUFFS

1 stick butter
1 c. water
1 c. flour
1 dash salt
4 eggs
Powdered sugar
1 pt. whipping cream
3 tsp. sugar to sweeten cream

Bring butter, salt and water to a boil; add flour quickly. Stir until ball forms; cool. Add eggs, one at a time, to dough; stir each time until peaks form. Spoon with teaspoon onto greased cookie sheet, about twenty; bake at 400° for about 30 minutes or until browned. When cooled off, cut in half; put tops aside. Whip heavy cream until peaks form; do not over whip or you will have butter. Add sugar to sweeten. Fill cream puffs, put tops on and sprinkle with powdered sugar. You can use Cool Whip.

Evamarie Roberts

ÉCLAIR DESSERT

1st Layer:

1 stick margarine
1 c. water
1 c. flour
4 eggs

Bring to boil and remove from heat and add flour all at once. Stir until well mixed. Beat eggs into mixture. Pour into greased 9 x 13-inch pan and bake for 30-35 minutes at 350°. When completely cooled, make second layer:

1 lg. box instant vanilla pudding, prepared as directed on box
8 oz. cream cheese, softened

Mix together the pudding and cream cheese and spread this on first layer (crust). Place Cool Whip on top of second layer and refrigerate. Drizzle chocolate syrup on top before serving.

Amy Jo Henderson

MAMAW'S EASY NO BAKE PEANUT BUTTER FUDGE

2 sticks margarine
1 c. peanut butter (creamy or crunchy)
1 tsp. vanilla
½ bag confectioners' sugar

In saucepan, melt margarine and peanut butter; add vanilla. Turn off heat, add confectioners' sugar and stir. Put mixture on platter and smooth out. Cut in pieces, chill in refrigerator for 15 minutes and enjoy.

Lisa Rodriguez

MOMMA'S PEANUT BUTTER FUDGE

3 c. sugar
1½ c. milk
1 c. peanut butter
1 tsp. vanilla

Boil sugar and milk until forms a soft ball in cold water. Mix with peanut butter. Add vanilla. Beat until cool. Pour into greased pan. Let cool and cut into squares.

Aletha Tecklenburg

PEANUT BRITTLE

2 c. sugar
½ c. water
2 T. butter
2 tsp. vanilla
1 c. Karo syrup
1 tsp. salt
2 c. raw peanuts
1½ tsp. baking soda

Mix sugar, syrup, water and salt in a large heavy boiler. Bring to a boil. Cover and boil for 3 minutes. Remove cover and boil to 250°. Add butter and peanuts. Cook slowly to 300°. Stir in vanilla and soda quickly. Pour at once onto a greased platter. Let stand for 1 minute, then flip and pull apart.

Gena Churchwell

PEANUT BUTTER BALLS

1 box confectioners' sugar
1 stick margarine, softened
1½ c. creamy peanut butter

Mix ingredients well. Roll into 1-inch balls. Melt milk chocolate morsels and dip balls in chocolate. Place on waxed paper. Refrigerate until chocolate is set.

Robin Ward

PEANUT BUTTER CORNFLAKE BARS

1 c. white sugar
1 c. white Karo syrup
1 c. peanut butter
5 c. cornflakes

Mix sugar and syrup in saucepan. Bring to a boil and cook about 1 minute. Do not overcook! Remove from heat. Stir in peanut butter until smooth. Stir in cornflakes. Pat into a cake pan; let cool. Cut squares. Great for a quick breakfast or a snack on the run.

Jennifer Wisel

35439-00

PEANUT BUTTER TEMPTATIONS

½ c. butter
½ c. peanut butter
½ c. brown sugar
½ c. sugar
1 egg
½ tsp. vanilla
1¼ c. flour
¾ tsp. baking soda
½ tsp. salt
1 bag miniature Reese's peanut butter cups

Cream butter, peanut butter and sugars. Beat in egg and vanilla. Blend in flour, soda and salt. Shape dough into 1-inch balls and place into mini muffin pans lined with muffin papers. Bake at 350° for 8-10 minutes. Remove from oven. Press Reese's cups into center until only tops show. Makes 40-50 cookies.

Karen Perrenot

FRENCH CHERRY PIE

8-inch pastry shell or graham cracker crust
3-oz. pkg. cream cheese
½ c. powdered sugar
½ tsp. vanilla
1 c. Cool Whip
1 can cherry pie filling

Mix cream cheese, sugar and vanilla together. Add Cool Whip and carefully mix together. Pour into crust and spread evenly. Cover with pie filling and chill for several hours before serving.

Keri Hatch

AUNT FLORENCE'S PECAN PIE

Deep dish pie crust shell
3 eggs
1 c. sugar
½ c. white corn syrup
¼ c. melted margarine
1 c. pecans

Preheat oven to 350°. Beat eggs slightly. Stir in sugar, corn syrup and margarine. Stir in pecans. Pour into unbaked pie shell. Bake near center of oven for 35 to 40 minutes or until filling is slightly firm.

Aletha Tecklenburg

GRANDMA HESTER'S PECAN PIE

1 c. Golden Eagle syrup
½ c. sugar
3 T. butter
3 eggs, butter
1 T. vanilla
1 c. pecan pieces

Mix syrup, sugar and butter. Cook over medium heat until it strings. Pour syrup mixture over eggs slowly and beat well on low speed. (Eggs must be beaten at lowest speed so they won't fluff.) Add vanilla while beating. Pour into pie shell. Sprinkle pecans on top and bake at 350° for 30-45 minutes.

Jackie Henderson

PECAN PIE

3 eggs, slightly beaten
1 c. Karo syrup
1 c. sugar
2 T. butter, melted
1 tsp. vanilla
1¼ c. pecans
1 (9-inch) unbaked crust

Mix eggs, syrup, sugar, butter and vanilla. Add pecans. Pour into crust and bake for 50-55 minutes at 350°.

Gena Churchwell

SOUTHERN PECAN PIE

5 eggs
½ c. sugar
2 c. (16-oz. bottle) light Karo syrup
1 stick margarine, melted
1 T. vanilla
1½ c. chopped pecans
2 pie shells
⅓ c. brown sugar

Beat eggs. Mix eggs, sugar, Karo syrup, vanilla, melted butter and pecans together. Put in pie shells. Sprinkle brown sugar on top. Bake at 350° for 1 hour.

Kerri Clapper

35439-00

BERRY PIE

3 T. tapioca granules
1½ c. unsweetened berry juice (boysenberry, blackberry or grape)
1 tsp. vanilla
2 apples or pears, peeled and sliced
1 c. berries
¼ c. raisins
¾ c. oatmeal
¼ c. raw unhulled sesame seed
1 tsp. cinnamon

In a Pam-sprayed glass pie pan, mix the tapioca with the berry juice and vanilla. Layer the apple or pear slices to cover the pan. Next, layer the berries. Sprinkle with the raisins. On top, sprinkle a blenderized mixture of the oatmeal, seeds and cinnamon. Bake in a preheated 350° oven for 30 minutes. Serve warm. Makes 1 pie.

Sara L. McCullough

COCONUT CUSTARD PIE

4 eggs
2 c. milk
½ c. Bisquick
1 tsp. vanilla
1½ c. coconut
¾ c. sugar
⅓ c. margarine

Put all ingredients except ½ cup coconut into blender and blend 1 to 3 minutes. Pour mixture into 10-inch pie pan. Sprinkle with remaining coconut. Bake at 350° for 45 minutes. Makes its own crust!

Lynne Donchez

DOUBLE LAYER PUMPKIN PIE

4 oz. cream cheese, softened
1 T. milk or half-and-half
1 T. sugar
1½ c. thawed Cool Whip
1 (6-oz.) graham cracker pie crust

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust.

1 c. cold milk or half-and-half
1 (16-oz.) can pumpkin
2 (4-serving size) pkgs. vanilla flavor instant pudding
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground cloves

Pour 1 cup cold milk into bowl. Add pumpkin, pudding mixes and spices. Beat with wire whisk until well mixed (mixture will be thick). Spread over cream cheese layer. Refrigerate 4 hours or until set. Garnish with additional whipping topping, if desired. Store leftover pie in refrigerator. Makes 8 servings.

Francine White

MISSISSIPPI MUD PIE

2 c. sugar
1 c. Crisco shortening
4 eggs
1½ c. plain flour
⅓ c. cocoa
3 tsp. vanilla
1 c. chopped pecans
¼ tsp. salt
Miniature marshmallows

Cream sugar and shortening. Add eggs. Beat well. Sift flour, cocoa and salt together. Add to sugar mixture. Add vanilla and pecans. Pour into greased and floured 9 x 13-inch pan. Bake for 35 to 40 minutes at 300°. Take out and cover with marshmallows. Put back in oven for 5 minutes. Take out and frost immediately. Let set for 2 hours before cutting.

Frosting:

2 sticks margarine, melted
½ c. cocoa
1 box confectioners' sugar
1 c. chopped pecans
½ c. Carnation or Pet milk
1 tsp. vanilla

Sift sugar and cocoa. Mix with melted margarine. Add milk, vanilla and pecans. Spread on top of melted marshmallows.

Aletha Tecklenburg

PEACH PIE

2 T. dry grain beverage coffee substitute
¾ c. Grape Nuts
4 T. fruit juice
2 T. vanilla extract
2 c. apple or pear juice
2 T. tapioca granules
1 pkg. frozen peaches or 3 fresh lg. peaches

Make a crust by pouring a mixture of coffee substitute, Grape Nuts and 4 tablespoons fruit juice into a Pam-sprayed pie pan. Mix the vanilla, 2 cups juice and tapioca and pour into the pie crust. Layer the peach slices on top. Top all with more cereal and cinnamon, if desired. Bake in a preheated 350° oven for 45 minutes. Cool before serving. Makes 1 pie.

Sara L. McCullough

PINEAPPLE JUICE PIES

2 whole eggs
3-oz. box lemon or pineapple Jello
1 c. sugar
1½ c. unsweetened pineapple juice (12 oz.)
1 can evaporated milk
Vanilla wafers

Cook pineapple juice, sugar and slightly beaten eggs until mixture comes to a boil. Pour over a box of lemon or pineapple Jello. Let cool. Whip can of milk into cream consistency and pour pineapple mixture into milk. Mix well and pour into pie plate lined with vanilla wafers. Chill until firm. Makes 2 pies.

Barbra Lehman

PUMPKIN PIE

1 (16-oz.) can unsweetened pumpkin
1 (6-oz.) can thawed frozen apple or pineapple juice concentrate
1 tsp. cinnamon
¼ tsp. allspice
¼ tsp. ginger
¼ tsp. cloves or nutmeg
1 tsp. vanilla extract
½ c. crushed Grape Nuts cereal
1-2 T. fruit juice or water
6 stiffly beaten egg whites

Blenderize all but the cereal, fruit juice or water and egg whites. Line a Pam-sprayed pie pan with the Grape Nuts, then moisten with the fruit juice or water. In a mixing bowl, fold the egg whites into the blenderized mixture. Pour into the pie pan. Bake in a preheated 350° oven for 1 hour or until a toothpick inserted into the center shows it is firm but still moist. Makes 1 pie.

Sara L. McCullough

STRAWBERRY PIE

2 c. plain flour
1 c. chopped pecans
3 c. powdered sugar
2 cans strawberry pie filling
2 sticks margarine, softened
8 oz. cream cheese, softened
2 pkgs. Dream Whip, mixed according to directions

Mix flour, margarine and pecans. Press in pan. Bake at 350° for 15 to 20 minutes. While this cools, mix cream cheese and powdered sugar. Add Dream Whip mixture to sugar mixture. Spread on top of baked crust. Top with strawberry pie filling.

Note: Other pie fillings may be used for variety.

Aletha Tecklenburg

35439-00

TEXAS PIE

½ c. butter
1 c. chopped pecans
1 c. flour
8 oz. cream cheese
12-oz. tub Cool Whip
1 c. powdered sugar
Sm. (4-serving size) pkg. chocolate pudding
Sm. (4-serving size) pkg. vanilla pudding
3 c. milk

Mix butter, pecans and flour. Press in bottom of 13 x 9 x 2-inch dish. Bake for 20 minutes at 350°, then cool. Mix cream cheese, 1 cup Cool Whip and powdered sugar. Spread mix on crust. Mix chocolate and vanilla pudding with milk (dry mix). Spread on cream cheese. Top with remaining Cool Whip.

Kim Childs

WORM PIE

2 c. cold milk
1 (6-oz.) pkg. Jello instant chocolate pudding mix
1 (8-oz.) ctn. Cool Whip
1 pkg. Oreos, crushed
1 pkg. gummy worms

Pour milk into large bowl. Add pudding mix. Beat with wire whisk until well blended, about 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and ½ of crushed cookies. Layer bottom of glass dish with ½ of remaining crushed cookies. Pour pudding mixture on top and smooth out. Sprinkle remaining crushed cookies on top. Refrigerate for 1 hour. Before serving, decorate with gummy worms.
Dirt Cups: Layer bottom of small clear plastic cups (punch size) with crushed cookies. Pour pudding mixture on top and smooth out. Sprinkle crushed cookies on top. Refrigerate for 1 hour. Before serving, decorate with gummy worms.

Aletha Tecklenburg

CHEESE FLAN

1 can condensed milk
1 can evaporated milk
6 eggs
1 (8-oz.) pkg. cream cheese
1 c. sugar
1 T. water
1 T. vanilla

In a blender, mix the evaporated milk, condensed milk, vanilla, eggs and the softened cream cheese. In a pan set on high heat, pour the sugar and the water to make a caramel. Once done, place the caramel on the baking pan, covering all. Pour the mixture of the flan on the caramel-covered pan. Bake at 350° for 45 minutes or until done. To place the mixture in the oven, put a pan with water, then put the pan with the mixture in the center; cover both pans so the boiling water and steam cooks the flan.

Zinnia Narvarez

DIRT

8 oz. cream cheese
1 c. powdered sugar
3½ oz. vanilla instant pudding, prepared as directed
8 oz. Cool Whip
1 bag Oreo cookies
1 bag gummy worms

Mix cream cheese and sugar until all lumps are gone. Add pudding. Fold in Cool Whip. Smash cookies and then alternate layers of cookies and pudding mixture in a new, clean flowerpot lined with waxed paper. Add gummy worms.

Caroline Norton

35439-00

MOM'S BREAD PUDDING

2 c. milk
¼ c. margarine or butter
½ c. sugar
1 tsp. ground cinnamon or nutmeg
¼ tsp. salt
2 eggs, slightly beaten
6 c. dry bread cubes (8 slices bread)
½ c. raisins, if desired

Preheat oven to 350°. Heat milk and butter over medium heat until the butter is melted and the milk is scalded. Mix sugar, cinnamon, salt and eggs in 3-quart bowl; stir in the bread cubes and raisins. Stir in the milk mixture; pour into a ungreased 1½-quart casserole. Place casserole in a pan of very hot water (1 inch deep). Bake until knife inserted 1 inch from the edge of casserole comes out clean, 40 to 45 minutes. Makes 8 servings. **Bourbon Sauce (to drizzle on top):** Heat 1 cup packed brown sugar, ½ cup butter and 3 to 4 tablespoons bourbon to boiling in a 1-quart saucepan over medium heat, stirring constantly.

Rebekah Vrazel

SHEILA'S POPCORN

2 bags microwave popcorn
1 c. brown sugar
½ c. margarine
¼ c. Karo syrup
¼ tsp. baking soda

Pop microwave popcorn as directed. Pour popped popcorn into large paper bag. Set aside. Microwave brown sugar, margarine and Karo syrup until boiling. Boil for 1 minute. Stir in baking soda. Pour mixture into paper bag. Fold top over and shake. Put bag in microwave and cook for 1 minute and 30 seconds. Remove and shake again. Microwave again for 1 minute and 15 seconds. Remove and pour out onto waxed paper to cool.

Note: This is a great recipe to prepare with kids.

Keri Hatch

TWO IN ONE TREATS

12-oz. pkg. chocolate chips
1 doz. + strawberries
¼ c. peanut butter
1 c. crispy rice cereal
3-oz. bar white chocolate

Melt chocolate chips in a small bowl. Dip the tips of the strawberries and let extra chocolate drip off. Place on waxed paper. Blend peanut butter and crispy rice cereal into remaining chocolate and let stand 1-2 minutes. Drop spoonfuls of mixture onto waxed pepper next to strawberries. Melt bar of white chocolate in microwave for 25 seconds and stir until smooth. Drizzle white chocolate over strawberries and candy balls and put in the refrigerator to set.

Note: Make 2 different treats from the same batch of chocolate.

Christina Hoke

CREAM CHEESE FROSTING

½ c. butter
8 oz. cream cheese
16 oz. confectioners' sugar
2 tsp. vanilla

Combine butter and cream cheese and add sugar and vanilla.

Michelle Graber

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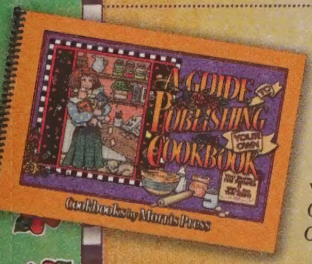

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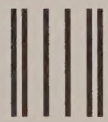

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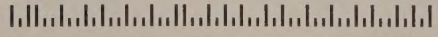

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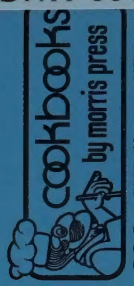

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